

# ARIZONA



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G O L F R E S O R T

*Arizona Golf Resort offers beautiful wedding and reception venue options. Our outdoor ceremony locations and perfectly appointed ballrooms make Arizona Golf Resort Mesa's premier venue for weddings and receptions.*

*We pride ourselves on creating weddings that satisfy both taste and budget. Allow our Catering Professionals to guide you through all the details of your ceremony and reception that will include resort table linens, centerpieces, dance floor, DJ set up, cake and gifts tables. All you need to do is relax and enjoy the lifetime of memories you are creating!*

*Special Gifts for You on your Special Day!*

*- Complimentary Honeymoon Suite!*

*- Foursome's of Golf for the Wedding party.*



# Wedding Package

## THE CEREMONY

**WEEKDAYS \$750.00**

**FRIDAY & SUNDAY \$1000.00**

**SATURDAY \$1500.00**

(1) Hour Rehearsal Time and Space Reserved  
100 Complimentary White Padded Garden Chairs  
Water Station  
Complimentary Guest Book Table, Card and Gift Table  
Ceremony Arch  
Complimentary on-site Parking  
Complimentary Bridal Dressing Room  
Complimentary Groom Dressing Room

## THE RECEPTION

**WEEKDAYS \$750.00**

**FRIDAY & SUNDAY \$1000.00**

**SATURDAY \$1500.00**

Complimentary Standard White or Black Table Linens and Tables  
Complimentary Champagne and Sparkling Cider Toast  
Complimentary White Table Cloths  
Complimentary White Napkins  
Complimentary AGR Centerpieces  
Tasting for Two  
Complimentary DJ Table  
Complimentary Cake Table  
Complimentary Dance Floor - 18 x 18



## **BUFFET DINNER**



**\$40 per person**

All Dinners Include Coffee, Iced tea and Ice Water Service  
Select 3 butler passed appetizers; 2 entrees; 2 sides; 1 salad

### **APPETIZERS:**

**Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer, Swedish Meatballs, Melon & Prosciutto, Miniature Quiche, Hummus and Pita Chips, Spinach Artichoke Dip and Tortilla Chips, Vegetable Platter and Cheese and Crackers.**

**Add additional appetizers \$2.00 per person**

**Spinach Pesto Puffs, Chicken Spring Rolls, Stuffed Cherry Tomato on Crostini, and Sun Dried Tomato and Feta Phyllo Roll**

**Add additional Appetizers \$4.00 per person**

Jumbo Shrimp Cocktail, Crab Claws with Lemon and Sauces, Brie Tart with Fresh Fruit, Pork Mango Empanada, and Flaming Tiger Shrimp in a Wonton Purse.

**SELECT TWO ENTREES:**

**Pasta**

*Chicken Penne Primavera*

*Traditional Lasagna with Meat Sauce*

*Three Cheese Tortellini*

*Rose Cream Sauce*

*Cheese Enchiladas*

*Butternut Squash & Wild Mushroom*

*Enchiladas*

**Chicken**

*Mushroom Marsala*

*Picatta*

*Lemon, Caper, White wine*

*Parmigiana*

*Panko Crust, Zesty Tomato sauce*

*Herb Roasted Chicken*

**Seafood**

*Baked Tilapia Filets*

*Lemon Caper Sauce*

**Add \$2.00 per person**

*Shrimp Scampi*

*Garlic butter, lemon, parsley,*

**Add \$3.00 per person**

*Glazed Salmon Filet*

*Dijon cream sauce*

**Add \$3.00 per person**

**Meats**

*Braised and Sliced Roast Beef*

**Add \$2 per person**

*Slow Cooked Brisket with Au Jus*

**Add \$2.00 per person**

or

*Barbeque Sauce*

*Glazed Ham*

**Add \$2.00 per person**

*Prime Rib*

*Creamy Horseradish and Au Jus*

**Add \$4.00 per person**

**SELECT TWO SIDES:**

**Yukon Gold Mashed Potatoes,  
Herb and Garlic Roasted Red Potatoes,  
Rice Pilaf,  
Mixed Vegetable Medley,  
Haricot Verts (French Green Beans)  
Sautéed Yellow and Green Zucchini,  
Baked Beans**

**SELECT ONE SALAD:**

**Mixed Greens Garden Salad  
With Balsamic Vinaigrette Dressing and Ranch Dressings**

**Caesar Salad**

**Crisp Romaine, Parmesan, Garlic Croutons**

**Spinach Salad**

**Cranberries, Red onion, Blue Cheese Crumbles, Caramelized Pecans, Balsamic Vinaigrette Dressing**

**Greek Salad**

**Crisp Romaine, Marinated Artichokes, Black Olives, Feta Cheese, Cucumbers, Tomatoes, and Balsamic Vinaigrette**

**Prices Subject to 22% Service Charge and 8.05% Sales Tax**



## Plated Dinner Selections Up To 60 Guests

### I

#### Select 3 Butler Passed Appetizers

##### APPETIZERS:

Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer, Swedish Meatballs, Melon & Prosciutto, Miniature Quiche, Hummus and Pita Chips, Spinach Artichoke Dip and Tortilla Chips, Vegetable Platter, Cheese and Crackers

##### SELECT ONE SALAD:

###### **Strawberry Salad**

Salad of Baby Greens, Sliced Strawberries, Goat Cheese Brulee, Almonds & Raspberry Vinaigrette

**OR**

###### **Fresh Caprese Salad**

Local Heirloom Tomatoes, Fresh Mozzarella and Basil, Drizzled with Olive Oil and a Balsamic Reduction with Sea Salt and Cracked Pepper

##### SELECT ONE ENTRÉE:

###### **Pan Seared Tuscan Breast of Chicken**

Garlic-Oregano Linguine with Roasted Grape Tomatoes  
Sautéed Green Beans

**OR**

###### **Roasted Pork Tenderloin Medallions**

Scalloped Potatoes, Seasonal Vegetables

Fresh Baked Dinner Rolls and Whipped Butter  
Coffee and Iced Tea Service  
Champagne or Sparkling Cider Toast

**\$60 ++ Per Person**

***Up to 50 ppl***

***++ Prices Subject to 22% Service Charge and 8.05% Sales Tax***

## Plated Dinner Selection Up to 60 Guests

### II

Select 3 butler passed appetizers

**APPETIZERS:**

Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer,  
Swedish Meatballs, Melon & Prosciutto, and Miniature Quiche

**SELECT ONE SALAD:**

**Pear and Arugula Salad**

Grilled Pears, Blue Cheese, Candied Pecans, with Red Wine Vinaigrette Dressings

**OR**

**Wedge Salad**

Wedge of Iceberg Lettuce, Topped with Bacon, Cherry Tomatoes, Blue Cheese  
With Choice of Dressing

**SELECT ONE ENTRÉE:**

**Sweet Corn Crusted Salmon**

With Lobster Risotto & Corn Cream

**OR**

**Filet Mignon**

Pan-Seared with Red Wine Demi Glaze  
Roasted Garlic Potatoes & Seasonal Vegetables

Fresh Baked Dinner Rolls and Whipped Butter

Coffee and Iced Tea Service

Champagne or Sparkling Cider Toast

**\$60 ++ Per Person**

***Up to 50 ppl***

***Prices Subject to 22% Service Charge and 8.05% Sales Tax***



## **BACK AT THE RANCH-BUFFET**

**One Entrée \$32.00**

**Two Entrees \$36.00**

**Choice of Kansas City Strip Steak, BBQ Chicken, BBQ Pork and BBQ Beef Brisket**

**Served with your choice of two sides:**

**Creamy Coleslaw**

**Potato Salad**

**Western Style Beans  
Corn on the Cob**

**Choice of Salad:**

**Mixed Greens Garden Salad**

**With Balsamic Vinaigrette Dressing and Ranch Dressings**

**Caesar Salad**

**Crisp Romaine, Parmesan, Garlic Croutons**

**Spinach Salad**

**Cranberries, Red onion, Blue Cheese Crumbles, Caramelized Pecans, Balsamic Vinaigrette Dressing**

**Greek Salad**

**Crisp Romaine, Marinated Artichokes, Black Olives, Feta Cheese, Cucumbers, Tomatoes, and Balsamic Vinaigrette**

*Enjoy cornbread on the side*

## **OLD MEXICO-BUFFET**

**\$30 Per Person**

**Seasonal fresh fruit display**

**Tossed mixed salad with peppers, jack cheese, red onions, and fresh cilantro**

**Baked cheese enchiladas**

**Chicken chimichangas**

**Add Shredded Beef \$2.00 per person**

**Spanish rice**

**Refried beans**

**Black bean and corn salad**

**Sour cream tortilla chips and fresh salsa**



## **BUILD YOUR OWN BUFFET**

**Two Entrees \$45.00 per person**

**Three Entrees \$50.00 per person**

Pork tenderloin medallions with white wine sauce,  
Grilled sonorant chicken breast with ancho chili cream sauce,  
Grilled petite flat iron steak with peppercorn demi- glaze sauce,  
Vegetable Paella with saffron rice,  
Breaded eggplant parmesan with marinara sauce and mozzarella cheese,  
London broil with red wine mushroom demi- glaze sauce

### **Pick Two Sides:**

Garlic rosemary red potatoes

Rice pilaf

Smashed potatoes

Seasonal Vegetable medley

### **Choice of Salad:**

Mixed Greens Garden Salad  
With Balsamic Vinaigrette Dressing and Ranch Dressings

### **Caesar Salad**

Crisp Romaine, Parmesan, Garlic Croutons

### **Spinach Salad**

Cranberries, Red onion, Blue Cheese Crumbles, Caramelized Pecans, Balsamic Vinaigrette Dressing

### **Greek Salad**

Crisp Romaine, Marinated Artichokes, Black Olives, Feta Cheese, Cucumbers, Tomatoes, and Balsamic Vinaigrette

**YOU HAVE LOTS OF OPTIONS!  
PUT A CAP ON HOW MUCH YOU CAN HOST AND THEN TURN INTO A CASH BAR  
OR JUST PAY THE BARTENDER FEE AND KEEP CASH BAR**

**CASH BAR**

House Wine	\$6.00	Each
Call Brand Liquors	\$7.00	Each
Premium Brand Liquor	\$8.00	Each
Domestic Beer	\$4.00	Each
Imported Beer	\$5.00	Each
Assorted Sodas	\$2.00	Each
Bottled Waters	\$3.00	Each
Red Bull	\$5.00	Each

**OR**

**HOSTED BAR**

House Wine	\$6.00 ++	Each
Call Brand Liquors	\$7.00 ++	Each
Premium Brand Liquor	\$8.00 ++	Each
Domestic Beer	\$4.00 ++	Each
Imported Beer	\$5.00 ++	Each
Assorted Sodas	\$2.00 ++	Each
Bottled Waters	\$3.00 ++	Each
Red Bull	\$5.00 ++	Each

**HOSTED BAR PACKAGES**

**Bronze Bar Service**

**Soda, House Wine and Bottled Beer**

First 4 Hours \$40.00 ++ per person

**Silver Bar Service**

**Soda, House Wine, Bottled Beer and Call Brand Liquor**

First 4 Hours \$50.00 ++ per person

**Gold Bar Service**

**Soda, Varietal Wine, Bottled Beer and Premium Brand Liquor**

First 4 Hours \$60.00++per person

ARIZONA GOLF RESORT

***A Bartender Fee Will Be Applied to Each bar - \$100 ++Bartender  
To Facilitate Service, We Recommend One Bartender for Every 75 Guests  
Prices Subject to 22% Service Charge and 8.05% Sales Tax***

Each Additional Hour \$9.00 ++ per person

***A Bartender Fee Will Be Applied to Each Bar - \$100 ++ per Bartender  
To Facilitate Service, We Recommend One Bartender for Every 75 Guests  
Prices Subject to 22% Service Charge and 8.05% Sales Tax***

**Packages are available for a maximum of four hours.**

**Additional Hour \$375.00**

**Preferred Vendor List**

**Love Affair Photography (480) 586-6280**

**Chris Frailey Photography (480) 223-8615**

**DJ-AZ Pro Entertainment (480) 478-5226**

**DJ- Daniel (480) 234-3181**

**Cake-Sue Jacobs (602) 502-7809**

**Sugar Lips Cakery (480) 292-8891**

**Floral-Pink Pedals (480) 628-7132**

**Munkeboe Linen (800) 255-6385**

**Officiant-Birds of Paradise, Montana Meadows (480) 895-3939**



Ivonne Carlton  
PHOTOGRAPHY

