

# WEDDINGS

## AT VERDE RIVER GOLF AND SOCIAL CLUB

### THE CEREMONY

The Matazel Lawn  
White Garden Chairs for up to 120  
Ceremony Arbor  
Bride and Groom Dressing Room

One Hour Rehearsal Time  
Unity Candle Table  
Water/Iced Tea Station for Guests  
Setup and Cleanup

### THE RECEPTION

Up to Five Hours  
Seat for up to 120 Guests  
Head Table or Sweetheart Table  
Dance Floor  
Use of Club Grounds for Photos  
Cash or Hosted Bar

Sign-in Table, Gift Table, Cake Table  
Audio Visual Access  
Cake Cutting - \$3 per person  
Event Team to Assist in Planning  
Setup and Cleanup

### SERVICE STANDARDS

Tray passed hors d'oeuvres are an enhancement for cocktail parties, plated dinners and buffet events  
One server is needed for every two items being tray passed  
Buffet and station attendant fee is an additional cost for every 50 guests  
Action stations may require additional attendants  
Buffet and carving stations serve a minimum of 25 guests  
Plated dinner server ratio is one server per 20 guests  
Plated menu count selection is required 14 days prior  
One bartender is required for every 75 guests  
All prices are subject to a 20% service charge and 8% Arizona state tax

### EQUIPMENT AVAILABLE

Standard ballroom chairs up to 120  
66" round tables, up to 15  
6 food banquet tables with standard linens, up to 120  
Podium  
Audio Visual Equipment, Sound and Screen  
Dance Floor

### CONTACT US

events@verderiverclub.com | 480.508.7867





## RISE AND SHINE

### **BREAKFAST STATION**                      **\$16**

Breakfast Breads and Assorted Muffins  
Seasonal Sliced Fruit  
Local Honey Whipped Organic Yogurt  
Laura's Granola  
Assorted Jams and Butter

### **BRUNCH STATION**                      **\$21**

Breakfast Breads and Assorted Muffins  
Seasonal Sliced Fruit  
Local Honey Whipped Organic Yogurt  
Laura's Granola  
Assorted Jams and Butter  
Smashed and Grilled Red Potatoes  
Red Romaine Caesar Salad  
    Grana Padano, Ciabatta Croutons  
Heirloom Tomato Mozzarella  
    Torn Basil, Balsamic Reduction, Sea Salt  
Country Scrambled Eggs  
    Sharp White Cheddar, Green Onion, Peppers

### **BREAKFAST GATHERINGS**                      **\$26**

Breakfast Breads and Assorted Muffins  
Seasonal Sliced Fruit  
Local Honey Whipped Organic Yogurt  
Laura's Granola  
Assorted Jams and Butter  
Smashed and Grilled Red Potatoes  
Applewood Smoked Bacon and Breakfast Sausage  
Red Romaine Caesar Salad  
    Grana Padano, Ciabatta Croutons  
Heirloom Tomato Mozzarella  
    Torn Basil, Balsamic Reduction, Sea Salt  
Country Scrambled Eggs  
    Sharp White Cheddar, Green Onion, Peppers



## ADDITIONS

Applewood Smoked Bacon or Breakfast Sausage +\$5

Carving Station

Seasonal Farm Vegetables +&7

Honey Glazed Ham Whole Grain Mustard Sauce

Roasted Prime Rib Horseradish, Au Jus +\$9

Grilled Seasonal Fish Citrus Gremolata +\$11

Whole Roasted Filet of Beef Horseradish, Béarnaise +\$13

Omelet Station

Egg, Peppers, Cheddar, Gruyère, Spinach, Tomato, Mushroom, Avocado, Ham, Bacon, Green Onion

Assorted Cookies, Lemon Bars, and Éclairs +\$7



## AFTERNOON OFFERINGS

### PLATED OFFERINGS

#### **SALADS** **\$11**

Choose One

Red Romaine Caesar Salad

Grana Padano, Ciabatta Croutons

Spinach Quinoa Salad

Blueberries, Toasted Pistachio, Feta, Pickled Red Onion, Champagne Vinaigrette

Mixed Field Lettuce Salad

Local Goat Cheese, Toasted Almonds, Dried Cranberries, Shaved Fennel, Balsamic Dressing

#### **SANDWICHES & SUCH** **\$15**

Served with Chips, Pasta Salad, Tomato Basil Soup

Roast Beef

Horseradish, Pickled Red Onion, Gruyère, Served on a Hoagie

Smoked Ham and Cheddar

Dijonnaise, Grilled Onion Jam

Vegetable Wrap

Hummus, Garlic Aioli, Mixed Greens, Cucumber, Tomato, Radish, Carrot, Flour Tortilla

Curry Chicken Salad

Toasted Almond, Basil Pesto Aioli, Arugula

### **BOARD BUFFETS**

#### **Board One** **\$12**

Heirloom Carrots, Tri-Colored Cauliflower Cucumbers, Sweet Peppers, Watermelon Radishes, Cherry Tomatoes, Iced Celery, Herbed Hummus, Rosemary Olive Oil Cream Cheese Dip, Smoked French Onion Dip

#### **Board Two** **\$15**

Assorted Cheese, Dried Fruits, Assorted Nuts, Jams, Mustards, Cornichons, Mixed Olives, Fresh Pressed Oil Aged Balsamic, Wood-Grilled and Roasted Farm Vegetables or Cured Selection of Meats

#### **SWEETS** **\$9**

Assorted Cookies and Brownies



## HORS D'OEUVRES

### BEGINNINGS

Asparagus Goat Cheese Strudel	\$2 each
Basil, Cream Cheese, Zucchini Empanada	\$2 each
Mushroom Crostini	\$2 each
Boursin, Mushroom Duxelle, Caramelized Onion	
Seasonal Bruschetta with Wood-Grilled Rustic Bread	\$3 each
Deviled Egg Prosciutto, Truffle Oil, Chive	\$4 each
Ahi Tuna Tartar Yuzu Ponzu, Sesame Avocado Crema	\$3 each
Citrus Fennel Crab Cake Meyer Lemon Aioli, Local Micro Greens	\$4 each
Pot Sticker	\$4 each
Shrimp, Pork, Lemongrass, Sriracha Soy	
Filet Crostini	\$5 each
Filet, Balsamic Onions, Maytag Blue Cheese, Rosemary Crostini	

### BOARD BUFFETS

Board One **\$12**

Heirloom Carrots, Tri-Colored Cauliflower Cucumbers, Sweet Peppers, Watermelon Radishes, Cherry Tomatoes, Iced Celery, Herbed Hummus, Rosemary Olive Oil Cream Cheese Dip, Smoked French Onion Dip

Board Two **\$15**

Assorted Cheese, Dried Fruits, Assorted Nuts, Jams, Mustards, Cornichons, Mixed Olives, Fresh Pressed Oil Aged Balsamic, Wood-Grilled and Roasted Farm Vegetables or Cured Selection of Meats

**SWEETS** **\$7**

Assorted Cookies and Brownies



## LASTING IMPRESSIONS

### STATIONED APPETIZERS

Assorted Cheese **\$15**

Dried Fruits, Assorted Nuts, Fig Jam, Mostarda, Mustards, Cornichons, Mixed Olives, Fresh Pressed Oil, Aged Balsamic, Wood-Grilled and Roasted Farm Vegetables or Cured Selection of Meats

Seafood **\$11**

Iced Jumbo Shrimp, Cocktail Sauce, Lemon Horseradish+ Green Lip Mussels, Mignonette, Rosemary Aioli+ Seasonal Oysters on the Half Shell, Mignonette, Tabasco+ King Crab Legs, Remolaude, Drawn Butter

Crudites & Dips **\$12**

Heirloom Carrots, Tri-Colored Cauliflower Cucumbers, Sweet Peppers, Watermelon Radishes, Cherry Tomatoes, Iced Celery, Herbed Hummus, Rosemary Olive Oil Cream Cheese Dip, Smoked French Onion Dip

Antipasti **\$10**

Grilled Asparagus, Roasted Peppers, Roasted Mushrooms, Grilled Squash, Olives, Tomatoes, Fresh Mozzarella, Fresh Basil, Cold Pressed Olive Oil, Balsamic, Sea Salt



## CREATE YOUR OWN DESTINY

### BUFFET OFFERINGS

#### SALADS Choose Two

Red Romaine Caesar Salad	\$10
Grana Padano, Ciabatta Croutons, Creamy Caesar Dressing	
Field Lettuce Salad	\$12
Dried Cranberries, Toasted Almonds, Radish, Shaved Fennel, Goat Cheese Sherry Shallot Vinaigrette	
Little Gem Lettuce	\$12
Feta Cheese, Marinated Olives, Oven Roasted Tomatoes, Pickled Onions Red Wine Vinaigrette	
Roasted Beet Salad	\$13
Green Apples, Toasted Pistachio, Ricotta Salata Cheese, Wild Arugula, Citrus Vinaigrette	
Spinach Salad	\$12
Prosciutto, Crispy Shallots, Shiitake Mushrooms, Sweet Red Onions, Egg, Bacon Vinaigrette	
Quinoa Salad	\$11
Dried Currants, Pomegranate Seeds, Watercress, Cucumber, Lemon Champagne Vinaigrette	

#### ENTRÉES

All Buffets Will Come with Dinner Rolls and Maître D' Butter

Braised Beef Short Ribs	\$33
Lemon Gremolata, Natural Jus	
Beef Tenderloin	\$36
Mushroom Demi-Glace	
Airline Chicken Breast	\$24
Rosemary Balsamic Chicken Demi-Glace	
Grilled Scottish Salmon	\$27
Lemon Caper Emulsion	
Grilled Seasonal Whitefish	market price
Citrus Butter Sauce	
Roasted Pork Tenderloin	\$26
Whole Grain Mustard Sauce	
Slow Roasted Prime Rib	\$32
Eggplant Stuffed Shells <b>VEGETARIAN</b>	\$15
Marinara, Grana Padano	
Lemon Herb Risotto <b>VEGETARIAN</b>	\$13
Oven Cured Tomato	



**VEGETABLES & SIDES**

\$7

Choose Two

Honey Glazed Baby Carrots, Brussels Sprouts with Applewood Smoked Bacon, Roasted Garlic Broccolini, Maple Roasted Parsnips, Lemon Thyme Roasted Heirloom Cauliflower, Green Bean Almandine with Brandy Butter, Seasonal Vegetable Mix

Choose One

Parmesan Truffle Polenta, Herbed Fingerling Potatoes, Dauphinoise Potatoes, Cheddar Yukon Gold Mashed Potatoes, Rosemary Roasted Red Potatoes, Creamy Risotto, Wild Rice Blend

**CHILDREN**

\$10

Choose One

Crispy Chicken Fingers with French Fries

Grilled Chicken Breast with Mashed Potatoes, Broccoli





## ELEGANT AFFAIRS

### PLATED OFFERINGS

#### SALADS

Choose One

Red Romaine Caesar Salad

Grana Padano, Ciabatta Croutons

Field Lettuce Salad

Dried Cranberries, Marcona Almonds, Watermelon Radish, Shaved Fennel, Goat Cheese Croutons, Aged Sherry Shallot Vinaigrette

Little Gem Lettuce

Feta Cheese, Marinated Olives, Oven Roasted Tomatoes, Pickled Onions, Red Wine Vinaigrette

Roasted Beet Salad

Green Apples, Toasted Pistachio, Ricotta Salata Cheese, Wild Arugula, Citrus Dressing

Spinach Salad

Prosciutto, Crispy Shallots, Shitake Mushrooms, Sweet Red Onions, Egg, Bacon Vinaigrette

#### ENTRÉES

Choose One, Served with Seasonal Vegetable

Braised Beef Short Ribs \$33

White Cheddar Yukon Gold Potato Puree, Bordelaise Sauce

Tea Brined Chicken Breast \$24

Creamy Parmesan Polenta, Rosemary Jus

Grilled Salmon \$28

Lemon Chive Risotto

Roasted Filet of Beef Tenderloin \$36

Horseradish Yukon Gold Potatoes, Mushroom Demi-Glace

Pan Seared Scallops \$38

Creamed Truffle Cauliflower, Gremolata

Roasted Pork Tenderloin \$26

Whole Grain Mustard Sauce

Grilled Seasonal Whitefish market price

Citrus Butter Sauce

Slow Roasted Prime Rib \$32

**DUET ENTRÉE** average of two

Choose Two of the Entrées Listed Above

#### SWEETS

Wedding Cakes by Approved Vendor



## LAST CALL

### LATE NIGHT SNACKS

#### **STREET TACOS** \$9

Beef & Chicken

Corn & Flour Tortillas, Shredded Cabbage, Avocado Crema, Pickled Onion

#### **SLIDER BAR** \$9

Choose Three

Pulled Pork

Cheeseburger

Sloppy Joe

BBQ Chicken

#### **FRY BAR** \$7

Crispy Herbed Parmesan Potatoes

Ranch Fries

Chili Garlic Fries

Sloppy Tots

Beef Chili, Beer Cheese Sauce

Sauces

Sriracha Ketchup, Chipotle Mayo, Garlic Aioli, Lemon Truffle Aioli

#### **CHURRO STATION** \$5

Cinnamon Sugar Churros | Chili Chocolate Ganache



## LIBATIONS

### BAR PACKAGES

Bar Setup and Bartender Fee Applied Per Bar. One Bar and Bartender Per 100 Guests is Customary. Product Brands and Prices are Subject to Change.

### VERDE RIVER PLATINUM

Hosted Per Drink | \$9 Hosted Per Hour | \$18 Per Guest for the First Hour, \$7 Per Guest Per Additional Hour

Grey Goose	Chivas
Bombay Sapphire	Crown Royal
Bacardi	Don Julio Silver
Maker's Mark	

### VERDE RIVER GOLD

Hosted Per Drink | \$8 Hosted Per Hour | \$15 Per Guest for the First Hour, \$6 Per Guest Per Additional Hour

Absolut	Jack Daniels
Bombay	Dewar's White Label
Bacardi	Sauza Blanco
Jim Beam Bourbon	

### WINES BY THE GLASS

Hosted Per Drink | \$7.5

Trinity Oaks Chardonnay  
Trinity Oaks Cabernet Sauvignon

### CHILLED BEER

Hosted Per Drink | Domestic \$5, Import \$6

Budweiser	Miller Lite
Coors	Michelob Ultra
Coors Light	Corona
Stella Artois	Blue Moon

### SOFT DRINKS

Hosted Per Drink

Coke  
Diet Coke  
Sprite

### TOAST

Hosted Per Guest | Alcoholic \$3, Non-Alcoholic \$2

Champagne and Apple Cider

*Food and Beverage Minimum is Required Based on Location Utilized. 21% Service Charge and 6.3% Tax Applies.*