



*Weddings*  
*at The Gallery*



*Inside*

SITES

Ceremony Sites  
Reception Sites

MENU  
SELECTIONS

BAR PACKAGES  
Hosted & Cash

*Once in awhile, right in the middle of life,*

*Love gives us a Fairytale*

## YOUR FAIRYTALE WEDDING STARTS HERE

Imagine your perfect night captured with a breathtaking backdrop of stunning mountain views, towering saguaro cacti and the most vibrant sunsets seen in the southwest.

At The Gallery Golf Club, we offer incomparable wedding ceremony and reception sites and affordable wedding packages to create a day of everlasting memories. Our culinary team offer creative selections to help customize your menu to exceed your expectations. At The Gallery Golf Club, our professional and friendly staff provides exceptional service, venues, and cuisine.

It would be our pleasure to provide you with a tour of our beautiful venue as well as answer any additional questions you may have. We look forward to assisting you with the wedding of your dreams.

Thank you for your interest in sharing your special day with us at The Gallery Golf Club.

*Weddings at The Gallery: Your Vision, Our Expertise*



## Ceremony Sites

### THE GALLERY COURTYARD

The Gallery courtyard is our most requested ceremony site. Breathtaking views of the Tortolita Mountains paired with the vibrant sunset to the West provide a stunning backdrop to compliment your special day. The cascading water feature creates a serene desert oasis for you and your guests, and our lights hanging above give a romantic glow for a simple, yet elegant touch. The Gallery Courtyard can accommodate up to 250 guests.



*Ceremony includes a full wedding rehearsal the day prior, white ceremony chairs, table for unity ceremony, water station, site setup and breakdown*

### THE SPORTS CLUB LAWN

The Gallery's Sports Club Lawn provides exquisite panoramic vistas of the Sonoran Desert. From the Tortolita Mountains to endless views that stretch across Tucson, our spectacular setting offers breathtaking backdrops that will leave you and your guests in awe! The Sports Club Lawn can accommodate up to 250 guests.



*Reception includes cocktail area and bar, gift table, guest book table, cake table, plates, glassware, flatware, basic linens listed in packages, use of grounds for photos, and two golf carts*

## Reception Sites

### THE GALLERY CLUBHOUSE

Our unique setups allow your guests to enjoy cocktail hour on the back patio with spectacular views and fireplaces. You will enjoy an elegant reception located in our main dining area where you can dance the night away and enjoy your special evening. Our award-winning Clubhouse can accommodate up to 250 guests.

### THE SPORTS CLUB LAWN

The Gallery's Sports Club Lawn offers plenty of space to hold your ceremony as well as reception. This area boasts 16,200 square feet that allow an easy flow for your guests. The Sports Club Lawn can accommodate up to 250 guests.

*Site Fees include both the ceremony and reception space starting at \$1,500 depending on season and day. For all wedding packages, a tasting will be scheduled four months prior to your wedding date.*





*Food & Beverage  
Options*

- DESIGNER BUFFET
- ROJO PACKAGE
- AZUL PACKAGE
- DORADO PACKAGE
- HORS D'OEUVRES
- DESSERTS
- LATE NIGHT  
OPTIONS
- BAR PACKAGES

# Designer Buffet

*Soups* choice of one

- albondigas
- chicken noodle
- creamy tomato basil
- chipotle chicken chowder
- new england or manhattan clam chowder

*Entrées* choice of two entrees \$60, or  
three entrees \$70 per person

- braised short ribs
- pan-seared chicken piccata
- roasted pork tenderloin
- shrimp scampi with roasted garlic sauce
- mahi mahi vera cruz
- blackened salmon
- bistro beef bourguignon

*each entrée is accompanied with chef's  
choice of starch and seasonal vegetables*

*Salads* choice of one

- field greens with assorted dressings
- tomato, cucumber, chili and lime
- red potato salad
- lemon poppy seed coleslaw
- spinach and butterleaf with red onions,  
feta, peppers, mozzarella and basil

*Desserts* choice of three

- mini crème brulee
- chocolate brownie
- coconut macaroon
- lemon tart
- cheesecake
- cupcakes
- chocolate-covered strawberries

*all designer buffets and dinner selections  
include coffee, tea and fountain sodas*

*Weddings at The Gallery*

*Please submit menu selections at least four  
weeks in advance. Custom menus are an option;  
please discuss with your catering representative.*

# Rojo Package

## *Hors d'Oeuvres* butler-passed, choice of three

prosciutto-wrapped melon  
bacon-wrapped dates  
italian sausage-stuffed mushroom caps  
curry chicken wontons  
brie and marmalade filo cups  
tomato and basil bruschetta  
vegetable spring rolls

## *Three Course Plated Dinner*

### *Salad*

choice of classic caesar or garden salad  
served with assorted rolls and fresh whipped butter

### *Intermezzo* raspberry sorbet

### *Entrée* choice of two

**chicken roulade:** stuffed with spinach and mushrooms topped with a cream sauce, garlic mashed potatoes, seasonal vegetables

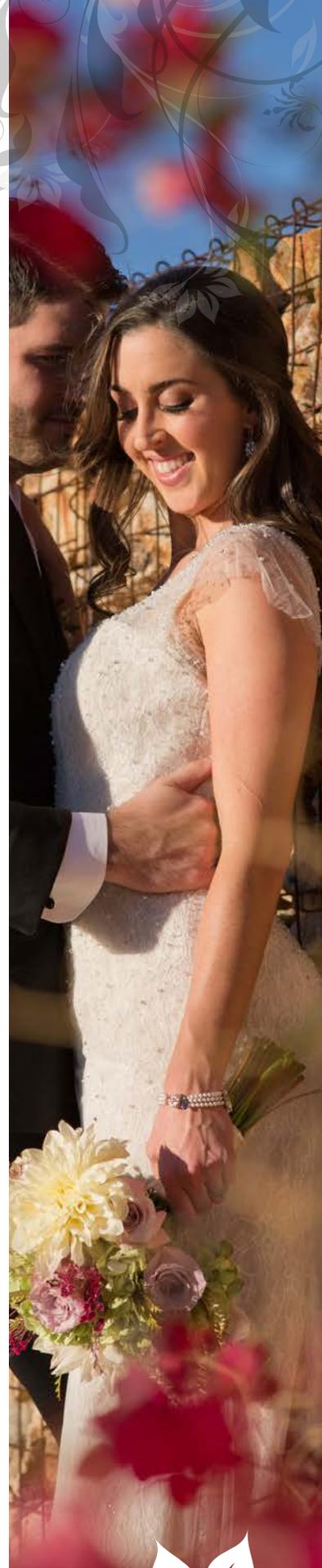
**grilled sirloin with rosemary jus:** cabernet reduction, rosemary roasted yukon potatoes and sautéed asparagus

**chili seared salmon:** with orange glaze, warm pico de gallo, rice and seasonal vegetables

### *Décor*

floor length white, ivory or black linen

*all food and beverage subject to 20% service charge and arizona state sales tax*





# Azul Package

## *Hors d'Oeuvres* butler-passed, choice of three

baguette bites with spinach artichoke herb dip  
cucumber boats with crab and sweet chili aioli  
chicken or beef satay with spicy cashew sauce  
steak skewers with drizzle of sauce bordelaise  
blue corn blini with bbq pulled pork  
filo cups with artichoke and pancetta dip  
carrot ginger soup shooter served with fried parsnips  
watermelon or strawberry gazpacho shooter  
tomato boursin soup shooter with grilled cheese triangles  
greek salad bites, tomatoes with marinated feta and kalamata olives

## *Complimentary Champagne Toast*

## *Three Course Plated Dinner*

### *Salad*

choice of greek salad, cran-apple salad or garden salad  
served with assorted rolls and fresh whipped butter

### *Intermezzo* roasted beet granita

### *Entrée* choice of two

**chicken saltimbocca** tender chicken breast topped sage, fontina, mozzarella and white wine veal reduction, garlic mashed potatoes and seasonal vegetables

**bistro beef tenderloin** grilled teres major with chipotle bbq, mashed potatoes, crispy fried onions and seasonal vegetables

**baked shrimp scampi** garlic butter drenched shrimp with seasoned breadcrumbs, pearl pasta, mire poix and lemon cream

### *Décor*

floor length white, ivory or black linen. choice of silver or gold chargers  
all food and beverage subject to 20% service charge and arizona state sales tax

# Dorado Package

*Hors d'Oeuvres* butler-passed, choice of three

curry chicken wontons  
crab cake with lemon aioli  
warm crab puffs  
cajun chicken brochettes with lime aioli  
caribbean shrimp cocktail  
house-cured salmon, pumpernickel, red onion and capers  
ahi tuna tartare wasabi sphere and pickled ginger  
beef brochette  
duck confit caramelos

*Complimentary Champagne Toast*

*Three Course Plated Dinner*

*Salad*

choice of asian salad, spinach salad, or garden salad  
served with assorted rolls and fresh whipped butter

*Intermezzo* roasted beet granita

*Entrée* choice of two

**filet mignon:** sauce bordelaise, yukon gold mashed potatoes, truffled potato strings and seasonal vegetables

**pork osso bucco:** slow simmered pork shank, herb rice pilaf, gremolata, seasonal vegetables

**butter poached halibut:** alaskan halibut served over basmati rice and topped with a bright salad of arugula, pink grapefruit and mint

*Décor*

floor length ivory, white or black linens, choice of gold or silver chargers, mirror centerpiece and four votives per table, chivari chairs for reception

*all food and beverage subject to 20% service charge and arizona state sales tax*





# Hours d'Oeuvre Packages

*butler passed, each package includes choice of 4 selections*

## *Saguaro*

bacon-wrapped dates  
italian sausage-stuffed mushroom caps  
curry chicken wontons  
brie and marmalade filo cups  
vegetable spring rolls  
carrot ginger soup shooter

## *Oasis*

cucumber boats with crab and sweet chili aioli  
chicken or beef satay with spicy cashew sauce  
rock shrimp tostada with roasted tomato salsa  
baguette bites filled with spinach and artichoke dip  
steak brochette with peppercorn demi-glace

## *Sunset*

lemon pepper shrimp with mandarin slaw  
crab cakes with lemon herbed aioli  
duck confit caramelos  
mini grilled cheese with prosciutto  
curry chicken wontons  
pumpernickel topped with smoked salmon and caviar

## *Desserts*

### *Plated (\$9)*

crème brulee  
panna cotta  
lemon tart  
devil's food cake with  
chocolate ganache

### *Buffet (\$9)*

mini crème brulee,  
panna cotta and zeppole  
cupcakes, chocolate dipped  
strawberries and assorted treats  
s'mores bar

*all food and beverage subject to 20% service charge and arizona state sales tax*

# Late Night

## *Chicken Tenders* \$8 pp

choice of garlic parmesan, chipotle bbq or traditional hot sauce with a side of ranch

## *Sliders* \$8 pp

balsamic onions, cheddar cheese, ketchup, mustard and house pickle

## *Cocktail Pigs in a Blanket* \$8 pp

with a selection of gourmet mustards for dipping

## *Roasted Garlic Hummus* \$8 pp

fresh vegetables and warm pita bread

## *Chicken Quesadillas* \$8 pp

with house made salsa and guacamole

## *Warm Pretzel* \$7 pp

served with artisan mustards and cheese dipping sauce

## *French Fry Bar* \$7 pp

sweet potato, sidewinder and classic french fries  
served with gourmet dipping sauces

*all food and beverage subject to 20% service charge and arizona state sales tax*





# Wine List

*The Gallery features a comprehensive wine list - consult with your event coordinator for what wines are available*

## *Domestic Bottled Beer*

budweiser products  
miller products  
coors products

## *Imported Bottled Beer*

amstel  
heineken  
corona & corona light  
blue moon

*Keg Pricing* domestic keg \$375  
import keg \$500

## *Standard Liquor*

smirnoff	cuttly sark
bombay	el jimador
bacardi	christian
jim beam	brothers

## *Premium Liquor*

grey goose	myers
ketel one	oban
tanqueray	macallan 12
bombay sapphire	patron silver
captain morgan	

## *Cash Bar*

house wines by the glass \$7  
premium brand liquor \$11  
standard brand liquor \$8  
domestic beer \$5  
import beer \$7  
bottled water \$3  
soft drinks \$3

## *Specialty Cocktails* \$95 per gallon

traditional and prickly pear margaritas  
red or white sangria  
electric lemonade



### *Standard Bar Package*

*includes house wine, house brand liquor, domestic and import beer, soft drinks, iced tea and juices*

- 1 hour \$15 per person
- 2 hours \$18 per person
- 3 hours \$22 per person
- 4 hours \$25 per person

### *Premium Bar Package*

*includes premium wines, premium brand liquor, domestic and import beer, soft drinks, iced tea and juices*

- 1 hour \$23 per person
- 2 hours \$27 per person
- 3 hours \$32 per person
- 4 hours \$35 per person

### *Beer & Wine*

*includes house wines, domestic and import beer, soft drinks, iced tea and juices*

- 1 hour \$15 per person
- 2 hours \$18 per person
- 3 hours \$22 per person
- 4 hours \$25 per person

### *Wine Service*

*unlimited pour during dinner service wine selection determined by club*

- standard wine \$10 per person
- premium wine \$16 per person

*It is against Arizona state law and our liquor license for liquor to be brought onto the property from outside sources. Additionally, the club does not allow food to be brought onto the property, whether purchased or catered from outside sources.*





# The Gallery<sup>SM</sup>

THE PREMIER CLUB EXPERIENCE  
IN THE SOUTHWEST.



THE GALLERY GOLF CLUB  
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[THEGALLERYWEDDINGS.COM](http://THEGALLERYWEDDINGS.COM)

*Photography by Pure in Art and She.We Studios*