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# **CEREMONY**

SAY "I DO" WITH STUNNING, 180° VIEWS OF THE VALLEY BELOW, FROM OUR LUSH CEREMONY LAWN



### **CEREMONY INCLUDES:**

**EXCLUSIVE USE OF CEREMONY LAWN** 

WHITE EVENT CHAIRS

**CEREMONY TABLE** 

30 MINUTE REHEARSAL THE DAY BEFORE

### **CEREMONY ADD-ONS:**

WELCOME WATER STATION:

\$150

WELCOME CHAMPAGNE DURING CEREMONY

\$5 PER GUEST

WELCOME MINI KETTLE CORN BAGS

\$2.5 PER GUEST





# RECEPTION

OUR 2,400 SQ FT EVENT PAVILION IS THE PERFECT SPACE FOR WEDDING RECEPTIONS OF UP TO **110 GUESTS** 



THE FRONT WINDOWS OF OUR PAVILION SLIDE OPEN TO ALLOW AN IDEAL INDOOR/OUTDOOR SETTING FOR DINNER AND DANCING

### **RECEPTION INCLUDES:**

EXCLUSIVE USE OF EVENT PAVILION, INSIDE BAR AREA & OUTSIDE PATIO

72" ROUND GUEST TABLES, CAKE TABLE, GUESTBOOK TABLE, & OTHERS

WHITE EVENT CHAIRS

SOLID POLY FLOOR-LENGTH LINEN (30+ COLORS)

SOLID POLY NAPKINS (BLACK, WHITE, OR IVORY)

**DANCE FLOOR** 

CHINA, GLASSWARE, & SILVERWARE

ROUND MIRROR CENTERPIECES

**VOTIVE CANDLES, & TEA LIGHTS** 

**CAKE CUTTING SERVICE** 

## CEREMONY + RECEPTION

\* CEREMONIES ARE AVAILABLE TO START AS EARLY AS 4PM WITH COCKTAIL HOUR AND RECEPTION TO FOLLOW

\* THE CITY OF FOUNTAIN HILLS <u>NOISE ORDINANCE STARTS AT 10PM</u>
AND GUESTS MUST START VACATING THE PAVILION AT THAT TIME

**\*** DECORATIONS THAT ARE **NOT** PERMITTED INCLUDE:

ARTIFICIAL FLOWER PETALS

CONFETTI

GLITTER & SEQUINS (INCLUDING AFFIXED TO TABLECLOTHS & OTHER DECOR)

BIRDSEED

RICE

\*\*\*\*\*\*\*



SATURDAY PRICING:

(OCTOBER-MAY)

\$2,500 CEREMONY & RECEPTION

\$2,000 RECEPTION ONLY

**OFF-NIGHT PRICING:** 

(OCTOBER-MAY)

\$2,250 CEREMONY & RECEPTION

\$1,750 RECEPTION ONLY

\*FOOD AND BEVERAGE MINIMUMS VARY BY GUEST COUNT & TIME OF YEAR. YOUR EAGLE MOUNTAIN COORDINATOR WOULD BE HAPPY TO DISCUSS THESE MINIMUMS WITH YOU.

# **ENTREE SERVING STYLES & PRICING**

ALL ENTREE STYLES INCLUDE THE FOLLOWING OPTIONS:

1 BREAD CHOICE, 1 SALAD CHOICE, 2 PROTEIN CHOICES, 2 SIDE CHOICES

PLATED ENTREE:

\$60 PER GUEST

(90 GUESTS OR LESS)

OUR MOST FORMAL OPTION. LET YOUR GUESTS SIT

BACK AND RELAX WHILE OUR STAFF SERVES UP A GOURMET. TWO-COURSE MEAL

SERVING COURSES: BREAD ON TABLES | 1ST COURSE- SALAD | 2ND COURSE- MAIN ENTREE

**FAMILY STYLE ENTREE:** 

\$55 PER GUEST

(ALL RECEPTION SIZES)

ALLOW YOUR GUESTS THE CONVENIENCE OF TABLESIDE SERVICE, ALONG WITH THE FLEXIBILITY TO CHOOSE THEIR IDEAL MEAL

SERVING INFO: BREAD ON TABLES | SMALL PLATTERS SERVED TO EACH TABLE WITH SALAD AND ENTREE OPTIONS

**BUFFET ENTREE:** 

\$55 PER GUEST

(40+ GUESTS REQUIRED)

GIVE YOUR GUESTS THE ULTIMATE CHOICE & ABILITY TO FILL UP ON AS MUCH FOOD AS THEY LIKE

SERVING INFO: BUFFET CONTAINS ALL FOOD CHOICES & IS LOCATED ON OUTSIDE PATIO

\*PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE



### **ENTREE OPTIONS**

PROTEINS (PICK TWO FOR YOUR WEDDING MENU)

#### **BEEF SELECTIONS:**

FILET MIGNON

HAND CUT, 70Z

SUGGESTED SAUCE PAIRINGS: RED WINE DEMI GLAZE OR PEPPERCORN BEARNAISE SAUCE

RIBEYE

HAND CUT, 90Z

SUGGESTED SAUCE PAIRINGS: WILD MUSHROOM MARSALA OR CHIPOTLE GARLIC BUTTER

**NEW YORK STRIP** 

HAND CUT, 90Z

SUGGESTED SAUCE PAIRINGS: HERB CRUSTED OR CREAMY GORGONZOLA SAUCE

PRIME RIB

SUGGESTED SAUCE PAIRINGS: AU JUS & CREAMY HORSERADISH

**CARNE ASADA** 

Suggested sauce pairings: Chimichurri Sauce & Warm Flour Tortillas

#### **CHICKEN SELECTIONS:**

PROSCIUTTO & CHEESE STUFFED CHICKEN

PAIRED WITH A ROASTED GARLIC CREAM SAUCE

ROSEMARY CRUSTED ROASTED CHICKEN

PAIRED WITH LEMON BEURRE BLANC SAUCE

CITRUS MARINATED CHICKEN BREAST

PAIRED WITH PINEAPPLE SALSA & POBLANO CREMA

#### **PORK SELECTIONS:**

**BRAISED PORK CHOP** 

PAIRED WITH AN ORANGE- SOY GLAZE

HERB ROASTED PORK LOIN

PAIRED WITH A CREAMY DIJON MUSTARD SAUCE

<sup>\*</sup>ALL BEEF OPTIONS ARE COOKED TO MEDIUM TEMP\*

### ENTREE OPTIONS CONT.

**PROTEINS** 

### **SEAFOOD SELECTIONS:**

SEARED SALMON PICATTA

Butter, Lemon, & Capers

HERB ROASTED SALMON

**DILL-GARLIC BUTTER & LEMON** 

SCAMPI-STYLE SHRIMP

White wine, Olive Oil, Roasted Garlic, Lemon, & Herbs

SEASONAL WHITE FISH

MULTIPLE SAUCE CHOICES AVAILABLE.

\*Please inquire with your Eagle Mountain Coordinator to see what may be in season for your big day!

### **VEGETARIAN SELECTIONS:**

STUFFED PORTOBELLO

CHEESE, SPINACH, & PESTO CREAM SAUCE

CHEESE STUFFED RAVIOLIS

ROASTED GARLIC CREAM SAUCE

SEASONAL ROASTED VEGGIES

FRESHLY CUT & PERFECTLY ROASTED. CAN INCLUDE EGGPLANT, PORTOBELLO, SQUASH, PEPPERS, & MORE.

### **ENTREE SIDE OPTIONS**

PICK TWO FOR YOUR WEDDING MENU

### **VEGETABLE SELECTIONS:**

- SALT & PEPPER ASPARAGUS
- SAUTEED BRUSSEL SPROUTS WITH BACON
- HONEY GLAZED CARROTS
- SAUTEED VEGETABLE MEDIEY
- SAUTEED GARLIC-MUSHROOMS
- ROASTED SEASONAL SQUASH MEDLEY

### **STARCH SELECTIONS:**

- CHEDDAR-HERB SMASHED POTATOES
- ROASTED RED POTATOES
- AU GRATIN POTATOES
- RICE PILAF
- GREEN CHILE MAC & CHEESE
- ANGEL HAIR PASTA WITH HERBS & OLIVE OIL

### SALAD OPTIONS

### PICK ONE FOR YOUR WEDDING MENU

#### CLASSIC CAESAR

CRISP ROMAINE, SHAVED PARMESAN, HOUSE-MADE CROUTONS, CREAMY CAESAR DRESSING

### ROASTED APPLE & PEAR

SPRING MIX, CANDIED WALNUTS, GRILLED APPLES & PEARS, FETA CHEESE, BALSAMIC VINAIGRETTE

### SONORAN SALAD

SPRING MIX, CRANBERRIES, SPICY PEPITAS, RED ONION, GOAT CHEESE, **ORANGE VINAIGRETTE** 

### SPINACH SALAD

BABY SPINACH, BLEU CHEESE CRUMBLES, BACON, RED ONION, POPPYSEED DRESSING

### **BREAD OPTIONS:**

PICK ONE FOR YOUR WEDDING MENU

SLICED BAGUETTE DINNER ROLLS GARLIC BREADSTICKS

CORNBREAD MUFFINS | POTATO ROLLS

## Hors D'OEUVRES

SERVED DURING COCKTAIL HOUR

### **BUFFET DISPLAYS**

| _   |    |    | _  |    | _  |    |     |
|-----|----|----|----|----|----|----|-----|
| CHI | DC | Q. | 1) | ID | 1) | CD | INV |
|     |    |    |    |    |    |    |     |

HOUSE-MADE TORTILLA CHIPS, FIRE ROASTED SALSA ROJA, SPINACH-ARTICHOKE DIP, & GUACAMOLE

\$6.00 PER GUEST

#### CHEESE & VEGETABLE DISPLAY

ASSORTED ARTISANAL CHEESES & VEGGIES, HUMMUS, BUTTERMILK RANCH, CHEF'S BERRY JAM, ASSORTED CRACKERS, & SLICED FRENCH BREAD

\$5.00 PER GUEST

ADD ON...

FRESH FRUIT ARRANGEMENT

**+\$2** PER GUEST

CHARCUTERIE MEATS VARIETY

+\$3 PER GUEST

### PICK 3:

SERVER PASSED \$19 PER GUEST BUFFET DISPLAY \$15 PER GUEST

⊕ CAPRESE SKEWERS
 ⊕ COCONUT CRUSTED SHRIMP
 ⊕ SWEET & SOUR MEATBALLS
 ⊕ CRAB CAKES

# MUSHROOM FLATBREAD BITES

### INDIVIDUAL OFFERINGS

♣ SOUTHWEST CHICKEN EGG ROLLS
 ♣ MINI GRILLED CHEESE BITES
 ♣ MINI SHRIMP & GUAC TOSTADAS
 ♣ SWEEDISH MEATBALLS
 ♣ BAKED HAM & CHEESE BITES

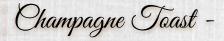
### PICK 4:

SERVER PASSED \$23 PER GUEST BUFFET DISPLAY \$19 PER GUEST

♣ STUFFED MUSHROOMS
 ♣ CHICKEN SATAY SKEWERS
 ♣ BRIE & RASPBERRY PHYLLO BITES
 ♣ PESTO CAPRESE CROSTINIS
 ♣ GRILLED BRAT & PEPPER SKEWERS

## BAR PACKAGES

| Premium Bar   |   | HOST BAR   |   | BEER & WINE BAR  |  |
|---|---|--|---|--|--|
| 2 HOURS<br>3 HOURS<br>4 HOURS<br>5 HOURS  | \$29 PER GUEST \$33 PER GUEST \$37 PER GUEST \$41 PER GUEST | 2 HOURS<br>3 HOURS<br>4 HOURS<br>5 HOURS         | \$25 PER GUEST<br>\$28 PER GUEST<br>\$31 PER GUEST<br>\$34 PER GUEST  | 2 HOURS 3 HOURS 4 HOURS 5 HOURS                        | \$20 PER GUEST<br>\$23 PER GUEST<br>\$26 PER GUEST<br>\$29 PER GUEST |
| INCLUDES THE FOLLOWING (OR COMPARABLE): GREY GOOSE VODKA, HENDRICKS GIN, CASAMIGOS TEQUILA, CAPTAIN MORGAN RUM, BULLEIT BOURBON, MAKER'S MARK BOURBON, GLENLEVIT 12 YEAR, BAILEYS IRISH CREME. ALL AVAILABLE WINES, BOTTLED BEER, & DRAFT BEER. |   | BACARDI RUM, CAPTAIN N<br>WHISKEY, JAMESON IRISH | VING (OR COMPARABLE): AY GIN, HORNITOS TEQUILA, MORGAN RUM, JACK DANIELS H WHISKEY, CROWN ROYAL, E WINES. ALL BOTTLED BEER, | INCLUDES THE FOLLOW<br>HOUSE WINES, ALL AVAIL<br>BEER. | /ING (OR COMPARABLE):<br>ABLE BOTTLED BEER, & DRAFT                  |



CHAMPAGNE TOASTS ARE INCLUDED WITH ALL 3 OR MORE HOUR BAR PACKAGES.

ALA CARTE ADD ON: \$4 PER PERSON

WINE SERVICE DURING DINNER

HOUSE WINE (1 RED, 1 WHITE) \$4 PER PERSON PREMIUM WINE SELECTION (1 RED, 1 WHITE) \$6 PER PERSON

# DESSERT

#### OUR DESSERTS ARE A PERFECT, COST EFFECTIVE WAY TO IMPRESS YOUR GUESTS WITH SOMETHING SWEET.

SHEET CAKE- OUR SHEET CAKE IS A WONDERFUL WAY TO SUPPLEMENT SMALLER, PROFESSIONALLY DECORATED CAKES THAT OUR COUPLES BRING IN FOR CUTTING.

LIMONCELLO CAKE \$3.5 PER PERSON

WHIPPED CREAM FROSTING | FRESH BERRIES | LEMON ZEST

**RED VELVET CAKE** \$2.25 PER PERSON

CREAM CHEESE FROSTING | RED VELVET CRUMBLE

PUMPKIN SPICE CAKE \$2.75 PER PERSON

CREAM CHEESE FROSTING | CINNAMON DUSTED

CLASSIC SHEET CAKE \$1.75 PER PERSON

**CAKE SELECTIONS-** WHITE, YELLOW, OR CHOCOLATE

FROSTING SELECTIONS- CHOCOLATE OR VANILLA BUTTERCREAM

**CHOCOLATE COVERED STRAWBERRIES \$40** PER 25 COUNT

MUST BE ORDERED IN INCREMENTS OF 25

**FUDGE BROWNIES** \$1.75 PER PERSON

DOUBLE CHOCOLATE FROSTING (OPTIONAL)

ASSORTED COOKIES \$1.75 PER PERSON

CUSTOMIZED SELECTION AND PRESENTATION

