## EAGLE MOUNTAIN GOLF CLUB



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## CEREMONY

SAY "I DO" WITH STUNNING, $180^{\circ}$ 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
\$5 Per cuest

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 noise ordinance starts at 10pm and guests must start vacating the pavilion at that time
* Decorations that are not permitted include:

(ОстовеR-MaY)


## \$2,500 Ceremony \& Reception

\$2,000 RECEPTION ONLY

Off-Night Pricing:
(Осtober-May)

\$2,250 Ceremony \& Reception<br>\$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 cuests 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: <br> \$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


## Entree Options

## Proteins (Pick two for your wedding menu)

Beef Selections:
Filet Mignon
HAND CUT, 7OZ
Suggested sauce pairings: Red Wine Demi Glaze or Peppercorn Bearnaise Sauce
Ribeye
HAND CUT, 9OZ
Suggested sauce pairings: Wild Mushroom Marsala or Chipotle Garlic Butter

New YORK STRIP hand cut, goz
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

## Entree Options Cont.

Proteins

## Seafood Selections:

Seared Salmon Picatta
Butter, Lemon, \& CAPERS
Herb Roasted Salmon
Dill-garlic Butter \& Lemon
Scampl-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<br>Cheese, Spinach, \& Pesto Cream Sauce<br>\section*{Cheese Stuffed Raviolis}<br>Roasted Garlic Cream Sauce<br>\section*{Seasonal Roasted Veggies}<br>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 medley
- 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 $\mid$ Cornbread Muffins $\mid$ Potato Rolls

## Hors D'Oeuvres

## SERVED DURING COCKTAIL HOUR

## BUFFET DISPLAYS

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

## 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 |
| :--- | :--- |
| CHARCUTERIE MEATS VARIETY 2 PER GUEST |  |


| PICK 3: | Individual Offerings | PICK 4: |
| :---: | :---: | :---: |
| Server Passed \$19 Per guest |  | Server Passed \$23 Per cuest |
| BuFFET DISPLAY \$ 15 PER GUEST |  | BufFet DISPLAY \$19 PER GUEST |
| \$ CAPRESE SKEWERS | ( SOUTHWEST CHICKEN EGG ROLLS | * STUFFED MUSHROOMS |
| ¢ COCONUT CRUSTED SHRIMP | W MINI GRILLED CHEESE BItes | W Chicken satay skewers |
| ¢ SWEET \& SOUR MEATBALLS | \$ MINI SHRIMP \& GUAC TOSTADAS | ¢ BRIE \& RASPBERRY PHYLLO BITES |
| ¢ CRAB CAKES | W SWEEDISH MEATbALLS | f PESto CAPRESE CROStinis |
| \$ MUSHROOM FLATBREAD BITES | ¢ BAKED HAM \& CHEESE BITES | ( GRILLED BRAT \& PEPPER SKEWERS |

CAPRESE SKEWERS
f COCONUT CRUSTED SHRIMP
SWEET \& SOUR MEATBALLS
f CRAB CAKES
© MUSHROOM FLATBREAD BITES

## Individual OfFERINGS

## Bar Packages

| PREMIUM BAR |  | HOST BAR |
| :--- | :--- | :--- |

## BEER \& WINE BAR

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.

## HOSt BAR

INCLUDES THE FOLLOWING (or comparable): ITO's VODKA, TANQUERAY GIN, HORNITOS TEQUILA, WHISKEY, JAMESON IRISH WHISKEY, CROWN ROYAL, DEWAR'S SCOTCH. HOUSE WINES. ALL BOTTLED BEER, \& DRAFT BEER

| 2 HOURS | $\$ 20$ PER GUEST |
| :--- | :--- |
| 3 HOURS | $\$ 23$ PER GUEST |
| 4 HOURS | $\$ 26$ PER GUEST |
| 5 HOURS | $\$ 29$ PER GUEST |

INCLUDES THE FOLLOWING (or comparable): house wines. All available bottled beer, \& DRAFT BEER.

Champagne Ooast -
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

Sheet Cake- our sheet cake is a wonderful war to supplement smaller, PROFESSIONALLY DECORATED CAKES THAT OUR COUPLES BRING IN FOR CUTTING.

| Limoncello Cake <br> WHIPPED CREAM FROSTING \\| FRESH bERRIES \| LEMON ZEST | \$3.5 Per Person |
| :---: | :---: |
| Red Velvet Cake <br> Cream cheese frosting \\| Red velvet crumble | \$2.25 PER PERSON |
| Pumpkin Spice Cake <br> CREAM Cheese frosting \| cinnamon dusted | \$2.75 PER PERSON |
| Classic Sheet Cake <br> Cake selections- white, yellow, or chocolate Frosting selections- chocolate or vanilla buttercream | \$1.75 PER PERSON |
| Chocolate Covered Strawberries | \$40 PER 25 COUNT |
| Fudge Brownies <br> double chocolate frosting (optional) | \$1.75 PER PERSON |
| Assorted Cookies <br> customized selection and presentation | \$1.75 PER PERSON |



