

ARIZONA



NA

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

***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

