



PALM VALLEY GOLF CLUB

WEDDING

menu guide



Celebrate at our table.

NOURISH.

ENJOY.

BE FILLED.



Palms Garden

CEREMONY

Friday & Sunday | \$750

Saturday | \$1,000

includes:

Wooden Arch

White Padded Garden Chairs

Fruit Infused Water Station

Use of Grounds for Photography –
2 Golf Carts Provided

30-Minute Ceremony Time

Set up and Breakdown of the
Ceremony Space

One Hour Rehearsal Time –
Week of the Wedding

THE VENUE



THE VENUE

The Valley Center

RECEPTION

Friday & Sunday | \$1,750

Saturday | \$2,000

Monday – Thursday subject to date availability with fees

includes:

- Use of our beautiful outdoor space for ceremony and cocktail hour
- 60" Round Tables
- House Chairs
- Cake and Dessert Tables
- Floor Length Standard Linens & Napkins in Black, White or Ivory
- Vendor Tables with Standard Linens
- 5-Hours of Event Time
- Set up and Breakdown for Reception
- Convenient On-Site Parking



THE AGAVE PACKAGE

\$40.00 Per Guest ++

The Agave

Choice of Two Passed Hors D'oeuvres
(each additional - \$7 per person)

Choice of One Salad

Choice of Two Entrées
(each additional - \$12 per person)

Choice of One Starch & One Vegetable
(each additional - \$3 per person)

Fresh Baked Artisan Bread & Butter

Gourmet Coffee & Hot Tea Service

Cash Bar: Bartender - \$150.00

PACKAGES

Display Hors D'Oeuvres

THAI CHICKEN SATAY

Peanut Sauce

BUFFALO STYLE CHICKEN SKEWERS

Blue Cheese

MARGARITA FLAT BREAD

Tomatoes, Basil

CILANTRO HUMMUS PITA CRISP

Radish

Salads

CHEFS SEASONAL SALAD

Mixed Greens, Cranberries, Feta Cheese,
Bubbles Vinaigrette

BABY GEM LETTUCE CAESAR SALAD

Parmesan Cheese, Croutons, Capers, Ancho Vinaigrette



Buffet Entrées

BAKED COD

Parmesan & Parsley Crust | Salsa Verde

ROASTED CHICKEN BREAST

Blistered Cherry Tomatoes

ROASTED PORK LOIN

Calvados Jus

Sides

VEGETABLE

Green Beans with Brown Butter
Asparagus and Roasted Baby Carrots

STARCH

Wild Rice Pilaf
Herbed Red Potatoes



THE CHOLLA PACKAGE

\$65.00 Per Guest ++

The Cholla

Choice of Three Passed/
Display Hors D'oeuvres

(each additional - \$7 per person)

Choice of One Salad

Choice of Two Buffet Entrées

(each additional - \$12 per person)

Choice of One Starch & One Vegetable

(each additional - \$3 per person)

Rolls & Butter

Gourmet Coffee & Tea

Champagne Toast – all guests

Hosted Beer and Wine Bar – 3 hours

Display Hors D'Oeuvres

THAI CHICKEN SATAY

Peanut Sauce

BUFFALO STYLE CHICKEN SKEWERS

Blue Cheese

MARGARITA FLAT BREAD

Tomatoes, Basil

CILANTRO HUMMUS PITA CRISP

Radish

SZECHUAN BEEF SATAY

Radish Sweet and Sour Glaze

BRISKET FLATBREAD

Barbeque Drizzle

TRUFFLE TOMATO BRUSCHETTA

BOCCONCINI CAPRESE SKEWER

Salads

CHEFS SEASONAL SALAD

Mixed Greens with Cranberries, Feta Cheese and Bubbles Vinaigrette

BABY GEM LETTUCE CAESAR SALAD

Parmesan Cheese, Croutons, Capers, Ancho Vinaigrette

SPINACH & FRISÉE

Orange Segments, Pickled Red Onions, Toasted Pistachios, Sherry Vinaigrette

VALLEY WEDGE

Iceberg, Bourbon Glazed Bacon, Radish
Heirloom Tomato, Blue Cheese, Smoked Ranch

Entrées

MESQUITE GRILLED SALMON

Shaved Fennel and Citrus Vinaigrette

CHICKEN PROSCIUTTO

Lemon Pepper Ricotta Stuffing

Truffle Chicken Jus

ROAST TOP ROUND OF BEEF

Napa Cab Reduction

Sides

VEGETABLE

Green Beans with Brown Butter

Asparagus and Roasted Baby Carrots

Brussel Sprouts & Honey Glazed Carrots

STARCH

Wild Rice Pilaf

Herbed Red Potatoes

Mashed Potatoes

Mac & Cheese





The Saguaro

Choice of Three Passed/Display Hors D'oeuvres
(each additional - \$7 per person)

Choice of One Salad
(each additional - \$5 per person)

Choice of Two Buffet Entrées
(each additional - \$12 per person)

Choice of One Starch & One Vegetable
(each additional - \$3 per person)

Rolls & Butter

Gourmet Coffee & Tea

THE SAGUARO PACKAGE

\$85.00 Per Guest ++

Champagne Toast or Tower

Uplighting

**Hosted Beer and Wine Bar –
3 hours**



Passed Displayed Hors D'oeuvres

THAI CHICKEN SATAY

Peanut Sauce

BUFFALO STYLE CHICKEN SKEWERS

Blue Cheese

MARGARITA FLAT BREAD

Tomatoes, Basil

CILANTRO HUMMUS PITA CRISP

Radish

SZECHUAN BEEF SATAY

Radish Sweet and Sour Glaze

BRISKET FLATBREAD

Barbeque Drizzle

TRUFFLE TOMATO BRUSCHETTA

BOCCONCINI CAPRESE SKEWER

PETITE MARYLAND CRAB CAKES

Lemon Aioli

CHILI LIME SHRIMP

COCONUT SHRIMP

Mango Salsa

Salads

CHEFS SEASONAL SALAD

Mixed Greens with Cranberries, Feta Cheese
and Bubbles Vinaigrette

BABY GEM LETTUCE CAESAR SALAD

Parmesan Cheese, Croutons, Capers,
Ancho Vinaigrette

SPINACH & FRISÉE

Orange Segments, Pickled Red Onions,
Toasted Pistachios, Sherry Vinaigrette

VALLEY WEDGE

Iceberg, Bourbon Glazed Bacon, Radish
Heirloom Tomato, Blue Cheese, Smoked Ranch

BURRATA SALAD

Burrata Cheese, Marinated Cherry Tomatoes,
Arugula, Basil Pesto

Buffet Entrées

MESQUITE GRILLED SALMON

Shaved Fennel and Citrus Vinaigrette

CHICKEN PROSCIUTTO

Lemon Pepper Ricotta Stuffing

Truffle Chicken Jus

BLACK PEPPERED GRILLED BEEF HANGER STEAK

Rosemary Jus

ROASTED BEEF TENDERLOIN

Cilantro Chimichurri

PEPPER ENCRUSTED PRIME RIB

Natural Jus (additional \$8.00pp)

Sides

VEGETABLE

Green Beans with Brown Butter

Asparagus and Roasted Baby Carrots

Brussel Sprouts & Honey Glazed Carrots

Roasted Broccoli & Cauliflower with Toasted Hazelnut

STARCH

Wild Rice Pilaf

Herbed Red Potatoes

Mashed Potatoes

Mac & Cheese

Cheese Tortellini

Parmesan Fonduta | Cherry Tomatoes

Cacio E Pepper

Bucatini Pasta | Cacio Romano | Cracked Pepper





Late Night Snacks

FRY IT UP

Sweet Potato Fries, Spicy Waffle Fries,
Classic Super Crispy French Fries, Dipping Sauces

Upgrade Options:

CLUCK CLUCK

Chicken Tenders, Classic Super Crispy French Fries, Dipping Sauces
(+\$2.00pp)

LET'S TACO BOUT IT

Chicken, Carne Asada, Jalapeno Shrimp Tacos, Corn or Flour Tortillas,
Limes, Pico De Gallo, Cilantro (\$+4.00pp)

SLIDE HOME

Fried Buffalo Chicken Slider | Shredded Lettuce, Ranch Dressing
Sirloin Burger Beef Slider | AZ Cheddar, Pickles, Onion
Classic Super Crispy French Fries & Dipping Sauce (+\$6.00pp)

EXTRAS

Event Enhancements / Upgrades

ADD ENTRÉE

\$12 pp

ADD SALAD

\$4 pp

ADD HORS D'OEUVRE

\$7 pp

ADD DISPLAY STATION

\$15 pp

includes:

- Domestic Cheese and Fruit Display
- Assorted Crudité Display
- Bruschetta Station

ADD LATE NIGHT SNACK

\$18 pp

includes:

- Cluck Cluck – Chicken Tenders with Classic Super Crispy French Fries
- Slide Home – Fried Buffalo Chicken Slider & Sirloin Burger Beef Slider
- Let's Taco Bout it – Chicken, Carne Asada & Jalapeno Shrimp Tacos

ADD CHAMPAGNE TOAST

\$8 pp

ADD 3-HOUR BEER & WINE BAR

\$26 pp

UPGRADE BAR TO CALL COCKTAILS

\$10 pp | extra hour +\$5 pp

UPGRADE BAR TO PREMIUM COCKTAILS

\$12 pp | extra hour +\$6 pp

ADD (1) HOUR OF TRAY PASSED SIGNATURE HOUSE COCKTAIL

\$10 pp

ADD UPLIGHTING

\$500

ADD EXTRA HOUR OF EVENT TIME

\$500

Additional Information

FOOD AND BEVERAGE

All food and beverage served within the Palm Valley Golf Club must be prepared and presented by our culinary team. The exception to this would be your wedding cakes and or dessert bars. However, these items must be provided by a licensed bakery.

Local Health code regulations prohibit guests from removing remaining food and beverage from the golf club. Palm Valley Golf Club, as licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. In compliance with the state law, all beer, wine and liquor must be served by the trained food & beverage team of Palm Valley Golf Club.

Event Inclusions

MENU TASTING

For our booked couples we host both private and group tastings. You are invited to choose one of the dates provided as our guest with up to four people. The tasting is complimentary. The tasting will include hors d'oeuvres, salads and entrees. This is a sampling of offerings to experience quality, portion and presentation and might not be specific to your final menu.

TABLE STANDARDS

Our standard sit down and buffet service is planned for 60" Round tables with up to 8 guests per table. The couple may choose a sweetheart table for two or a head table where their wedding party joins them.

Event Details

WEDDING PLANNER

While we do not require a wedding planner, we do highly encourage you to have one. Palm Valley Golf Club will take care of any related services for the club and our food and beverage. We can assist with placing any menu cards or favors on the tables, but all other planning would be handled including the rehearsal by the client/planner.

Something for Every Guest

DIETARY RESTRICTIONS

We are happy to accommodate all dietary restrictions. Please notify your event coordinator at least 10 days prior to your wedding so that our Culinary Team can create a seasonal alternative for your guest.

YOUR YOUNGEST GUESTS

Our standard sit down and buffet service is Kids meals are available for children 12 and under upon request. Number of children's meals due at the time with the final guest head count.

VENDOR MEALS

Vendor Meals are available for \$30++ per plated dinner for our Vendors, menu will be provided by the site Coordinator. Vendor meal count due with final guest guarantee.

EXTRAS

Additional Information

Final Guarantees

PLATED MEAL SERVICE

All food and beverage served within the Palm Valley. If you select more than one entrée, you are required to provide place cards for each guest with their chosen meal with a meal indicator.

FINAL HEADCOUNT

For our booked couples we host both private and Your final headcount and meal counts are **due 10 days before** your wedding. Your final headcount must also include your meal selection and counts **for meal options from guests, if more than one entrée has been chosen**. Once the final head count has been submitted, the headcount cannot be decreased. Your final payment will be based on your final headcount, or actual number of meal served, whichever is greater. Palm Valley Golf Club will make every attempt to accommodate increases after the final due date, however a surcharge of 10% may apply.

IMPORTANT THINGS TO KNOW

All wedding clients vendors must be licensed & insured. The use of confetti, smoker/ powder bombs, or glitter are prohibited. No décor may be hung to the Pavilion walls. All open flame candles must be placed in a container.

PAYMENT POLICIES

The deposit payment secures the date for your wedding and the communicated terms of your private event contract.

25% of the total contract is due at the time of signing your contract to secure your reservation.

The second payment is equal to 50% of the total contract due, this due date and amount will be indicated on your private event contract.

All final event details are due 21 days prior to your wedding date.

The final balance of your contract is due in full 10 days before your wedding, your final headcount is due at this time as well in order to calculate all final charges.

Menu pricing is subject to change, there may be a price increase to your chosen menu due to unforeseen circumstances at the time of your event. Menu pricing can be guaranteed up to ninety (90) days prior to your wedding date.

TAX AND SERVICE CHARGE

All food, beverage and additional service prices provided by ARCIS may be subject to an ARCIS SERVICE CHARGE where applicable which will be included in the estimate payment and final account of charges. The Host is responsible for the payment of all local & state sales tax incurred in connection with the event.



