



**EAGLE MOUNTAIN  
GOLF CLUB**

*Wedding Brochure*  
2023–2024

# A Look Inside

3. Ceremony

4. Reception

5. Ceremony & Reception Pricing

6. Entree Serving Styles & Pricing

7. Entree Options

8. Entree Options cont.

9. Sides & Salads

10. Hors D'Oeuvres

11. Bar Packages

12. Dessert

13. FAQs

# CEREMONY

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



Photo Credit: Madewell Photography

## CEREMONY INCLUDES:

- ◆ EXCLUSIVE USE OF CEREMONY LAWN
- ◆ WHITE EVENT CHAIRS
- ◆ CEREMONY TABLE
- ◆ 30 MINUTE REHEARSAL THE DAY BEFORE

## CEREMONY ADD-ONS:

WELCOME WATER STATION:	\$225
CHAMPAGNE STATION AT 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 OVERLOOK PAVILION SLIDE OPEN TO ALLOW AN IDEAL INDOOR/OUTDOOR FEELING FOR DINNER AND DANCING

## *Reception Includes:*

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

72" ROUND GUEST TABLES, CAKE TABLE, GUESTBOOK TABLE, & THREE COCKTAIL HIGH-TOPS

WHITE EVENT CHAIRS

SOLID POLY FLOOR-LENGTH LINEN (30+ COLORS)

SOLID POLY NAPKINS (10+ COLORS)

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. TOTAL VENUE RENTAL TIME IS 4PM-10PM.

◆ 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:

ARTIFICIAL FLOWER PETALS

CONFETTI

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

BIRDSEED & RICE

SATURDAY PRICING:

(OCTOBER-MAY)

\$3,000 CEREMONY & RECEPTION

\$2,400 RECEPTION ONLY

FRIDAY PRICING:

(OCTOBER-MAY)

\$2,750 CEREMONY & RECEPTION

\$2,150 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:

(100 GUESTS OR LESS)

OUR MOST FORMAL OPTION. LET YOUR GUESTS SIT BACK AND RELAX WHILE OUR STAFF SERVES UP A GOURMET, TWO-COURSE MEAL

\$65 per guest\*

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

---

## FAMILY STYLE:

(ALL RECEPTION SIZES)

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

\$60 per guest\*

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

---

## BUFFET ENTREE:

(40+ GUESTS REQUIRED)

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

\$60 per guest\*

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, 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, 9OZ  
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



## 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



\*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!



### OTHER SELECTIONS:

STUFFED PORTOBELLO  
CHEESE, SPINACH, & PESTO CREAM SAUCE



CHEESE STUFFED RAVIOLIS  
ROASTED GARLIC CREAM SAUCE OR PESTO & OLIVE OIL



VEGETABLE LASAGNA  
SEASONAL VEG, RICOTTA, MOZZARELLA, & GARLIC MARINARA



RED CHILE CHEESE ENCHILADAS  
ROLLED CORN TORTILLAS, MIXED CHEESES, & HOUSE RED CHILE SAUCE



IF A VEGETARIAN ENTREE OPTION IS NOT INCLUDED IN YOUR PRIMARY WEDDING MENU, A COMPLIMENTARY "CHEF'S CHOICE" VEGETARIAN OPTION WILL BE AVAILABLE FOR YOUR VEGETARIAN GUESTS.

GLUTEN FREE OPTIONS ARE AVAILABLE, BUT PLEASE NOTE THAT WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION IS ALWAYS POSSIBLE.

VEGAN MEALS MAY BE AVAILABLE FOR AN EXTRA CHARGE.

# 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
- GARLIC- ROSEMARY SMASHED POTATOES
- ROASTED RED POTATOES
- AU GRATIN POTATOES
- RICE PILAF
- GREEN CHILE MAC & CHEESE

# 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

## **EM HOUSE SALAD**

SPRING MIX, CUCUMBER, TOMATO, ONION,  
HONEY-LIME 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

### CHIPS & DIP DISPLAY

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

\$8 PER GUEST

### CHEESE & VEGETABLE DISPLAY

ASSORTED ARTISANAL CHEESES & VEGGIES, HUMMUS, BUTTERMILK RANCH, ASSORTED CRACKERS, & SLICED FRENCH BREAD

\$6 PER GUEST

### ADD ON...

FRESH FRUIT ARRANGEMENT

+\$3 PER GUEST

CHARCUTERIE MEATS VARIETY

+\$4 PER GUEST

### PICK 3:

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

## INDIVIDUAL OFFERINGS

### PICK 4:

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

⊕ CAPRESE SKEWERS

⊕ SOUTHWEST CHICKEN EGG ROLLS

⊕ STUFFED MUSHROOMS

⊕ COCONUT CRUSTED SHRIMP

⊕ MINI GRILLED CHEESE BITES

⊕ CHICKEN SATAY SKEWERS

⊕ SWEET & SOUR MEATBALLS

⊕ MINI SHRIMP & GUAC TOSTADAS

⊕ BRIE & RASPBERRY PHYLLO BITES

⊕ CRAB CAKES

⊕ SWEDISH MEATBALLS

⊕ PESTO CAPRESE CROSTINIS

⊕ BAKED HAM & CHEESE BITES

⊕ GRILLED BRAT & PEPPER SKEWERS

⊕ JUMBO CHIVE, CHEESE, & BACON STUFFED TATER TOTS

# BAR PACKAGES

## PREMIUM BAR

2 HOURS	\$32 PER GUEST
3 HOURS	\$35 PER GUEST
4 HOURS	\$40 PER GUEST
5 HOURS	\$44 PER GUEST

INCLUDES THE FOLLOWING (OR COMPARABLE):  
 GREY GOOSE VODKA, HENDRICKS GIN, CASAMIGOS  
 TEQUILA, MOUNT RUM, BULLEIT BOURBON, MAKER'S  
 MARK BOURBON, GLENLIVET 12 YEAR, BAILEYS IRISH  
 CREME. ALL AVAILABLE WINES, BOTTLED BEER, & DRAFT  
 BEER.

## HOST BAR

2 HOURS	\$28 PER GUEST
3 HOURS	\$31 PER GUEST
4 HOURS	\$34 PER GUEST
5 HOURS	\$37 PER GUEST

INCLUDES THE FOLLOWING (OR COMPARABLE):  
 TITO'S VODKA, TANQUERAY GIN, HORNITOS TEQUILA,  
 BACARDI RUM, CAPTAIN MORGAN RUM, JACK DANIELS  
 WHISKEY, JAMESON IRISH WHISKEY, CROWN ROYAL,  
 DEWAR'S SCOTCH. HOUSE WINES. ALL BOTTLED BEER,  
 & DRAFT BEER.

## BEER & WINE BAR

2 HOURS	\$23 PER GUEST
3 HOURS	\$26 PER GUEST
4 HOURS	\$29 PER GUEST
5 HOURS	\$32 PER GUEST

INCLUDES THE FOLLOWING (OR COMPARABLE):  
 HOUSE WINES. ALL AVAILABLE BOTTLED BEER, & DRAFT  
 BEER.

*Champagne Toast* - CHAMPAGNE TOASTS ARE INCLUDED WITH ALL 3 OR MORE HOUR BAR PACKAGES.  
 ALA CARTE ADD ON : \$5 PER PERSON

WINE SERVICE DURING DINNER

HOUSE WINE (1 RED, 1 WHITE)

\$5 PER PERSON

\*PREMIUM & CUSTOM WINE SELECTIONS MAY BE AVAILABLE. PLEASE INQUIRE WITH YOUR EAGLE MOUNTAIN COORDINATOR TO FIND OUT PRICING\*

**\*EAGLE MOUNTAIN GOLF CLUB HAS A STRICT NO SHOT POLICY\***

# 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** **\$4** PER PERSON  
WHIPPED CREAM FROSTING | FRESH BERRIES | LEMON ZEST

**RED VELVET CAKE** **\$3.5** PER PERSON  
CREAM CHEESE FROSTING | RED VELVET CRUMBLE

**PUMPKIN SPICE CAKE** **\$3.5** PER PERSON  
CREAM CHEESE FROSTING | CINNAMON DUSTED

**CLASSIC SHEET CAKE** **\$3** PER PERSON  
CAKE SELECTIONS- WHITE, YELLOW, OR CHOCOLATE  
FROSTING SELECTIONS- CHOCOLATE OR VANILLA BUTTERCREAM

---

**CHOCOLATE COVERED STRAWBERRIES** **\$50** PER 25 COUNT  
MUST BE ORDERED IN INCREMENTS OF 25

**FUDGE BROWNIES** **\$2** PER PERSON  
DOUBLE CHOCOLATE FROSTING (OPTIONAL)

**ASSORTED COOKIES** **\$2** PER PERSON  
CUSTOMIZED SELECTION AND PRESENTATION

