

Weddings at Superstition Springs Golf Club

Congratulations!

The question was popped, the ring is in place and you are ready to become Mr. & Mrs., now it is time to choose the perfect venue. Planning a wedding can be overwhelming, but here at Superstition Springs the dedicated bridal staff will work closely with you to make planning your special occasion stress free. The views from our spacious Grand Ballroom are second only to the caring and genuine staff, and our catering is among the best in Arizona. You've been dreaming of this day your entire life and now it is your time to shine! Thank you for considering us to be apart of your big day and I can't wait to hear your story!

Sincerely,

Sharon Ducati
Catering Sales Manager
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Superstition Springs Golf Club
6542 East Baseline Road Mesa, Arizona 85206
480.985.5622
www.superstitionspringsgc.com

General Information

Deposits and Policies

A non-refundable deposit, which is applied to your food and beverage total, is required, along with a signed Catering Contract, to reserve your date. The amount of the initial deposit is \$1000.00. A deposit schedule will be determined for your event and listed explicitly in the Catering Contract. Final count and final payment are due (7) business days prior to the event.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include service charge, state sales tax or ceremony fees. The requirements are stated in the Catering Contract. For minimum requirements for an event under consideration, please contact the Catering Department.

A 21% Service Charge and current State Sales Tax will be added to all food and beverage items. **The Service Charge is taxable in the State of Arizona.**

All events have a maximum time limit of five (5 ½) hours (Including Ceremony and Reception). If additional time is required, arrangements may be made with the Catering Department prior to the event. Additional charges may apply.

We ask you to confirm the total number of guests that will be attending at least seven (7) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the club. We offer a variety of menu selections and packages designed to accommodate any event.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event.

Directions

From 60 East take Exit 188, turn right onto Power Road. At second signal, turn right on to Baseline Road. Follow approximately ¼ mile and the club's entrance will be on the right.

Room Capacity

Area	Sq. Feet	Dimensions	Height	Banquet Seating
Ballroom	3,100	50 x 62	28'	170
Ceremony				170



Wedding Ceremony

White Garden Chairs

Table for Unity Candle or Sand Ceremony

Premium Four Column Gazebo with Water Features

Private Changing Suites for Bride and Groom

Ceremony Coordinator for Rehearsal and Day of Assistance

Seating Accommodations for up to 200

The Club will make every effort to accommodate your request for a rehearsal prior to the event. However, the date and time will be determined by availability of the space and confirmed through the Catering Department.

Reception Packages

Shine

Warm Rolls & Butter
Choice of One Cold Hors D'oeuvres Station
Choice of One Salad
Choice of Two Accompaniments
Choice of One Charfered Entrée
Unlimited Fruit Punch Station
Gourmet Coffee or Hot Chocolate Station
Champagne and Sparkling Cider Toast
Custom Wedding Cake
\$38.99 ++ per adult person
\$19.99 ++ per child (ages 5 ~ 12)

Sparkle

Warm Rolls & Butter
Choice of Two Cold Hors D'oeuvres Stations
Choice of One Salad
Choice of Two Accompaniments
Choice of Two Charfered Entrées
Unlimited Soda
Unlimited Fruit Punch Station
Gourmet Coffee or Hot Chocolate Station
Champagne and Sparkling Cider Toast
Custom Wedding Cake
\$52.99 ++ per adult person
\$25.99 ++ per child (ages 5 ~ 12)

Reception Packages

Glisten

First Hour of Beer, Wine & Soft Drinks

Warm Rolls & Butter

Choice of Two Cold Hors D'oeuvres
Stations

Choice of One Butler Passed Hors D'oeuvres

Choice of Two Salads

Choice of Two Accompaniments

Choice of One Carving Station

Choice of One Chafered Entrée

Unlimited Fruit Punch Station

Gourmet Coffee or Hot Chocolate Station

Champagne and Sparkling Cider Toast

Custom Wedding Cake

\$65.99 ++ per adult person

\$32.99 ++ per child (ages 5 ~ 12)

Dazzle

First Hour of Beer, Wine & Soft Drinks and
Liquor

Warm Rolls & Butter

Choice of Five Butler Passed Hors D'oeuvres

Choice of Two Salads

Choice of Three Accompaniments

Choice of One Carving Station

Choice of One Chafered Entrée

Candlelight Wine Service with Dinner

Unlimited Fruit Punch Station

Gourmet Coffee or Hot Chocolate Station

Champagne and Sparkling Cider Toast

Custom Wedding Cake

\$78.99 ++ per adult person

\$39.99 ++ per child (ages 5 ~ 12)

Buffet Menu Selections

Shine

Hors D'oeuvre Displays

Choice of One:

Sliced Seasonal Fruit Display
Fresh Vegetable Crudités with Savory Pesto Ranch

Salads

Choice of one:

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano

Medley of Mixed Greens with Traditional Accompaniments
House Dressing and Fat Free Italian

Oriental Sesame Salad

Accompaniments

Choice of Two:

Baby Carrots with Zucchini & Squash
Broccoli & Cauliflower with Citrus Butter
Roasted Garlic Soy Green Beans
Herb Roasted Yukon Potatoes
Basmati Rice Pilaf
Tomato-Basil Cheese Tortellini
Cheddar Chive Whipped Potatoes
Bourbon Sweet Potato Mash

Entrees

Choice of One:

Teriyaki Glazed Chicken Breasts
Sonoma Chicken, Lightly Bread with Orange Sage Buerre Blanc
Panko Encrusted Chicken with Supreme Sauce

Buffet Menu Selections

Sparkle

Hors D'oeuvre Displays

Choice of Two:

Imported & Domestic Cheese Display with Assorted Crackers
Sliced Seasonal Fruit Display
Fresh Vegetable Crudités with Savory Pesto Ranch

Salads

Choice of one:

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano

Medley of Mixed Greens with Traditional Accompaniments
House Dressing and Fat Free Italian

Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives

Oriental Sesame Salad

Accompaniments

Choice of Two:

Baby Carrots with Zucchini & Squash
Broccoli & Cauliflower with Citrus Butter
Roasted Garlic Soy Green Beans
Herb Roasted Yukon Potatoes
Basmati Rice Pilaf
Tomato-Basil Cheese Tortellini
Cheddar Chive Whipped Potatoes
Bourbon Sweet Potato Mash

Entrees

Choice of Two:

Herb Encrusted Top Round
with Au Jus & Creamy Horseradish Sauce
Teriyaki Glazed Chicken Breasts
Sonoma Chicken, Lightly Bread with Orange Sage Buerre Blanc
Panko Encrusted Chicken with Supreme Sauce
Grilled Herb Salmon with Ginger Citrus or White Wine Dill
Marsala Dijon Pork loin Or Chicken

Buffet Menu Selections

Glisten

Hors D'oeuvre Displays

Choice of Two:

Imported & Domestic Cheese Display with Assorted Crackers
Sliced Seasonal Fruit Display
Fresh Vegetable Crudités with Savory Pesto Ranch

Salads

Choice of Two:

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano
Medley of Mixed Greens with Traditional Accompaniments with
House Dressing and Fat Free Italian
Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives
Oriental Sesame Salad
Spinach Salad with Strawberries, Toasted Almonds and Feta-Berry Dressing

Accompaniments

Choice of Two:

Baby Carrots with Zucchini & Squash
Broccoli & Cauliflower with Citrus Butter
Roasted Garlic Soy Green Beans
Sugar Snap Peas & Carrot Medley
Basmati Rice Pilaf
Herb Roasted Yukon Potatoes
Tomato-Basil Cheese Tortellini
Cheddar Chive Whipped Potatoes
Bourbon Sweet Potato Mash
Buttered Lobster Mash (\$1.00pp)

Entrees

Choice of One Carving Station:

Herb Crusted Top Sirloin with Au Jus & Creamy Horseradish Sauce
Oven Roasted Beef Tenderloin with Cabernet Reduction

Choice of One Chafered Entree:

Poblano Chicken Roulade with Cilantro Cream
Teriyaki Glazed Chicken Breasts
Sonoma Chicken, Lightly Bread with Orange Sage Beurre Blanc
Panko Encrusted Chicken with Supreme Sauce
Marsala Dijon Pork loin Or Chicken
Grilled Herb Salmon with Ginger-Citrus or White Wine Dill
Grilled Cod Loin with Pineapple-Mango Relish
Tortellini Provencal w/ Chicken or Shrimp

Buffet Menu Selections

Dazzle

Hors D'oeuvres

Choice of Five Butler Passed Hors D'oeuvres

Salads

Choice of Two:

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano
Medley of Mixed Greens with Traditional Accompaniments with
House Dressing and Fat Free Italian
Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives
Oriental Sesame Salad
Spinach Salad with Strawberries, Toasted Almonds and Feta-Berry Dressing

Accompaniments

Choice of Three:

Baby Carrots with Zucchini & Squash
Broccoli & Cauliflower with Citrus Butter
Roasted Garlic Soy Green Beans
Sugar Snap Peas & Carrot Medley
Basmati Rice Pilaf
Herb Roasted Yukon Potatoes
Tomato-Basil Cheese Tortellini
Cheddar Chive Whipped Potatoes
Bourbon Sweet Potato Mash
Buttered Lobster Mash

Entrees

Choice of One Carving Station:

Herb Crusted Prime Rib with Au Jus & Creamy Horseradish Sauce
Beef Tenderloin with Cabernet Reduction or Béarnaise Sauce
Herb Rack of Lamb

Choice of One Chafered Entree:

Poblano Chicken Roulade with Cilantro Cream
Teriyaki Glazed Chicken Breasts
Sonoma Chicken, Lightly Bread with Orange Sage Beurre Blanc
Panko Encrusted Chicken with Supreme Sauce
Marsala Dijon Pork loin Or Chicken
Grilled Herb Salmon with Ginger-Citrus or White Wine Dill
Grilled Cod Loin with Pineapple-Mango Relish
Tortellini Provencal w/ Chicken or Shrimp

Black Tie Hors D'oeuvres

Cold Hors D'Oeuvres

Fresh Vegetable Crudités with Pesto Ranch Dipping Sauce

Seasonal Fresh Fruit

Imported and Domestic Cheeses with Cracker Assortment

Bacon & Chive Deviled Eggs

Mediterranean Tomato Feta Brushetta

Shrimp & Crab Crostini

Cucumber, Roasted Tomato & Avocado Canape

Hot Hors D'Oeuvres

Thai Springrolls

Sausage Stuffed Mushrooms

Scallops Wrapped in Bacon

Chimichurri Shrimp Skewer

Spanikopita

Chessy Spinach & Artichoke Dip

Sesame Chicken Satay Skewers

Choice of Four: \$19.00++ per person

Each Additional Item: \$3.00++ per person

Based on Two Hours of Hors D'oeuvre Consumption

Late Night Snacks

Keep the party going!

Build Your Own S'mores Bar

Complete with all the necessities: Marshmallows, Chocolate, Graham Crackers and cooking items
\$9.00++ per person

Assorted Miniature Pizza's

\$9.50++ per person

Gourmet Grilled Cheese Sandwiches

Bacon, Tomato, Jalapeno and Original
\$7.00++ per person

Macaroni & Cheese Bar

Macaroni and cheese with assorted toppings
\$6.00++ per person

Miniature Tacos with Chips & Salsa

\$4.50++ per person

Sliders, Miniature Corn Dogs, & French Fries

\$8.75++ per person

Chicken Tenders, Mozzarella Sticks, & Buffalo Wings

\$10.00++ per person

~ French Fries and Onion Rings can be added to any late night snack for \$2.00 additional ~

Reception Enhancements

Chair Cover & Tie Backs
\$3.75 Each

Floor Length Poly Tablecloths
\$12.00 Each

Floor Length Lamoure Tablecloths
\$24.00 Each

Chocolate Covered Strawberries
\$1.99 Each

Belgium Chocolate Fountain with Four Dipping Items
\$8.00 per guest

Upgrade Champagne Toast to Asti Spumante
\$1.50 per glass

Custom Ice Sculpture
\$500.00

Bridal/Groom Dressing Suite Extras

(Based on 12 servings)

Vegetable Crudités with Pesto Ranch Dip
\$30.00

Imported and Domestic Cheese Platter with Cracker Assortment
\$30.00

Sliced Fresh Seasonal Fruits
\$30.00

Assorted Mini Croissant Sandwiches
\$36.00

Chocolate Covered Strawberries
\$1.99 each

Bottle of Champagne or House Wine
\$22.00

Wine List

Sparkling Wines

	Glass	Bottle
Korbel Brut, Brown Forman	\$7.00	\$41.90
Wycliff Brut, Gallo	\$5.00	\$22.75
Domaine Carneros, Taittinger	\$7.00	\$70.80

House Wines

Chardonnay, Coastal Vines	\$5.50	\$22.00
Cabernet Sauvignon, Coastal Vines	\$5.50	\$22.00
Merlot, Coastal Vines	\$5.50	\$22.00
White Zinfandel, Coastal Vines	\$5.50	\$22.00
White Zinfandel, Pinot Grigio	\$5.50	\$22.00

White Wines

Sauvignon Blanc, Trinchero	\$7.75	\$28.60
Pinot Grigio, Cavit	\$7.75	\$28.60
Reisling, Hogue	\$9.00	\$42.85
Chardonnay, Napa Cellar	\$9.95	\$49.50
Chardonnay, Chalk Hill	\$18.95	\$91.95

Red Wines

Red Wine Blend, Menage a Trois	\$7.75	\$31.95
Pinot Noir, Blackstone	\$7.95	\$34.95
Merlot, Coppola	\$10.50	\$52.00
Cabernet Sauvignon, Benziger	\$10.25	\$50.95
Shiraz, Penfolds	\$15.95	\$79.95

Our house wines and a variety of the above wines are available at all times. Please let us know if you request a particular brand from the above list to be available at your event.

Cocktail Service

Well Brands

Beam Eight Star
Castillo Rum
Clan MacGregor
Early Times
Korbel Brandy
Matador Tequila
Popov Vodka
Ron Castillo Rum

Premium Brands

Chambord Liqueur
Chivas Regal 12
Courvoisier
Baileys Irish Crème
VS
Crown Royal
Dewar's 12
Grand Marnier
Grey Goose
Kahlua
Patron

Call Brands

Absolute/Flavors
Grant's Family Reserve
J&B Rare
Jack Daniels
Jameson Irish
Jim Beam
Johnny Walker Red
Jose Cuervo Black
Jose Cuervo Gold
Malibu Coconut
Midori
Bacardi Select
Bacardi/Flavors
Beefeater
Bombay
Bombay Sapphire
Canadian Club
Captain Morgan
Chivas Regal
Dewar's
Di Saronno
Myers Dark
Sambuca
Seagram's 7
Seagram's V.O.
Smirnoff/Flavors
Southern Comfort
Stoli
Tanqueray
Tequila 1800
Wild Turkey

Banquet Beverage Service

Per Drink Price (plus tax):

Soft Drinks and Iced Tea	\$2.50
Draft Beer	\$4.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Well Liquors	\$6.00
Call Brand Liquors	\$7.00
Premium Brand Liquors	\$9.00

Specialty Stations (16-8oz servings per gallon):

Sangria Station	\$38.00 per gallon
Champagne Punch Station	\$35.00 per gallon

Keg Prices:

Domestic Keg	\$275.00
Imported Keg	\$350.00

Four Hours Hosted Package Prices:

Domestic Beer, House Wine and Soft Drinks	\$12.00 ++ per adult for first hour \$5.00++ per adult per add. Hour
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House Open Bar (excludes shots & doubles) Domestic Beer, Wine and Soft Drinks	\$15.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Premium Open Bar (excludes shots & doubles) Domestic and Import Beer, Wine and Soft Drinks	\$20.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Exclusive Open Bar Domestic and Import Beer, Wine and Soft Drinks	\$25.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Unlimited Soft Drinks and Iced Tea	\$ 2.50 ++ per guest
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Hosted Bar Tab Option:

Client can authorize a preset dollar amount to be used as specified to host the bar. When your account reaches set amount, you then have the option of extending the bar tab the night of the event. Payment for the extension must be paid at the conclusion of the event with cash or credit card. Service charge and sales tax will be added to any hosted amount.

In accordance with Arizona State Liquor Law all alcoholic beverages must be purchased and served by Superstition Springs Golf Club. The Club cannot sell or condone the sale or consumption of alcoholic beverages to any person under the age of 21.