



Encanterra[™]
COUNTRY CLUB
EST. 2007



Your Wedding
AT ENCANTERRA



Your Wedding at Encanterra

Congratulations on your engagement and thank you for considering Encanterra Country Club for your special day!

While our community and its amenities are typically reserved exclusively for our Members and their guests, we gladly welcome a select number of couples each year to utilize our amazing facility on their most memorable day.

Encanterra's award-winning Clubhouse, La Casa, and wedding venue, Mallorca Events Center, are patterned after a traditional Mediterranean village. Our luxurious interior design is complemented by picturesque outdoor patios offering unimpeded vistas of our meticulously-maintained private golf course as well as the iconic Superstition and San Tan Mountains.

From breathtaking views to fabulous food to incredible service, the Encanterra team is fully prepared to make your day spectacular. Please take time to review the accompanying overview of our offerings and please feel free to contact us directly if you have any questions. Allow us the opportunity to earn your patronage and we promise you'll be impressed.

You have been dreaming of this day your entire life and now it is your time to shine. Thank you again for considering us to be a part of your big day and we cannot wait to hear your story!



Our Promise to You

We know how important this day is to a couple, and because of that, we commit to you that every member of our team is empowered to do anything they can to make your day perfect. We oversee every detail of preparation, and on the day of the ceremony and reception we will be there to see everything through. A relentless pursuit of perfection – that's our commitment to you.





Ceremony \$500

White Padded Garden Chairs

Stair-led Rotunda

Custom "Reserved" Signs

3,000 Scattered Rose Petals

DJ & Unity Tables with Linen

Beverage Station

One-Hour Rehearsal Time

Use of Bridal and Groom Suites

Reception \$1,500

Six-Hour Total Event Time

Private Wedding Concierge

Round Tables for Guest Seating

Sweetheart or Head Table

Tall Cocktail Rounds, DJ, Gift and Guest Book Tables

Wood Dance Floor

Floor Length Polyester Linens and Napkins

China, Flatware and Glassware

Private Restrooms

Custom Wedding Cake provided by Piece of Cake

Pricing not inclusive of taxes

Event Locations

CEREMONY LAWN Capacity 200

Nestled between the 17th and 18th holes you will find our stunning Ceremony Lawn which features a sparkling lake and picturesque views of our lush green course and majestic Superstition Mountain range. The Ceremony Lawn is accented with a stairway leading up to a beautiful Mediterranean rotunda.

WEST LAWN Capacity 100

Our West Lawn offers a backdrop of immaculate greens, trickling creek sounds, and beautiful skies. String bistro lights add a romantic ambiance sure to impress your friends and family.

MALLORCA EVENTS CENTER Capacity 200-260

Oversized windows frame our 4,200 square foot ballroom and offer the beauty of outdoor sunsets and mountain views with the luxury of climate control. Mallorca Events Center also offers the opportunity to bring the outdoors inside with nano doors that expand the space to our beautiful patio and golf course. Mediterranean accents, rustic wood wainscoting and chandeliers provide the perfect ambiance for your special day.

LA COCINA Capacity 50-80

"La Cocina" in Spanish translates to "The Kitchen." This 1,000 square foot hideaway features a private foyer entrance and oversized windows leading to a shaded patio and cobblestone firepit. A built-in television allows you to showcase your photos and the existing kitchen island provides a great place to display your buffet or hors d'oeuvres for everyone to enjoy. La Cocina is the perfect setting for smaller, intimate receptions.



First Impressions

Cocktail Reception Displays | Priced Per Person

BUTLER PASSED HORS D'OEUVRES

- Tomato, Basil and Goat Cheese Crostini | \$2.5
- Prosciutto Wrapped Shrimp and Basil Pesto Aioli Spoon | \$4
- Coconut Crusted Chicken Skewer, Thai Chili Sauce | \$3.5
- Roasted Corn and Black Bean Empanada, Jalapeño Cilantro Crema | \$3
- Spicy Ahi Tuna Tartare Wonton Cup, Wasabi Cream | \$4.5
- Arancini Risotto, Basil Marinara | \$2.5
- Miniature Crab Cake, Cajun Remoulade | \$4
- Apple and Brie Crostini, Pecan Chutney | \$2.5
- Fresh Mozzarella, Tomato and Basil Skewer, Balsamic Glaze | \$3
- Chilled Beef Tenderloin, Onion Relish, Parmesan Polenta Round | \$4.5
- Chipotle Chicken Wonton Cup, Jalapeño Cilantro Crema | \$3.5

COCKTAIL RECEPTION DISPLAYS

- Imported and Domestic Cheeses | Dried Fruits, Nuts, Assorted Crackers | \$12
- Antipasti | Soppressata, Grilled Asparagus, Roasted Peppers, Tomatoes and Mushrooms, Grilled Zucchini, Cold Pressed Olive Oil, Aged Balsamic, Sea Salt | \$10
- Fresh Vegetable Crudit  and Hummus | Asparagus, Baby Carrots, Cucumber, Red Radish, Jicama, Red Peppers, Cherry Tomatoes, Celery, Hummus, Creamy Peppercorn Dressing | \$7
- Charcuterie | Prosciutto, Salami, Soppressata, Pickled Vegetables, Olives, Stone Ground Mustard, Grilled French Bread | \$12
- Fresh Seafood | Chilled Shrimp, Snow Crab Claws and Oysters, Lemon Wedges, Tabasco and Cocktail Sauce | \$MKT

Not Inclusive of Tax and Gratuity

All Food & Beverage is subject to 20% Service Charge and 7.2% Sales Tax



Plated Dinner

Includes Salad Course, Entrée with Accompaniment, Seasonal Vegetables,
Gourmet Rolls with Piped Butter, Beverage Station and Coffee Service | Priced Per Person

SALADS

Baby Spring Greens, Poached Pears, Crumbled Gorgonzola, Candied Pancetta, Honey Poppy Seed Dressing
Garden Greens, Cucumber, Matchstick Carrots, Tomato, Red Onion, Champagne Vinaigrette
Grilled Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing
Baby Spinach, Strawberries, Feta Cheese, Candied Pecans, Honey Poppy Seed Dressing
Arugula and Endive, Shaved Apples, Bleu Cheese, Candied Pecans, Riesling Vinaigrette

ENTRÉES

Pecan Crusted Salmon, Bourbon Brown Sugar Glaze – GF | \$44
Bleu Cheese Crusted Filet Mignon – GF | \$50
Herb Roasted Airline Chicken, Rosemary Shallot Pan Sauce – GF | \$40
Seared Salmon, Lemon-Dill Beurre Blanc | \$44
Roasted Eggplant, Spinach and Cheese Canneloni, Vodka Sauce – V | \$34
Grilled Pork Tenderloin, Cherry, Fennel and Caramelized Shallot Chutney, Port Wine Demi – GF | \$46
Braised Beef Short Rib, Burgundy Wine Sauce – GF | \$46
Eggplant Parmigiana, Fresh Marinara and Mozzarella Cheese – V | \$34
Prime Rib of Beef, Creamy Horseradish Sauce – GF | \$48
Roasted Chicken Breast, Wild Mushroom Sauce | \$38
Grilled Vegetable Medley, Green Goddess Cashew Sauce, Herb Wild Rice – VE | \$34

GF – Gluten Free | V – Vegetarian | VE – Vegan

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Plated Dinner

Includes Salad Course, Entrée with Accompaniment, Seasonal Vegetables, Gourmet Rolls with Piped Butter, Beverage Station and Coffee Service | Priced Per Person

DUET PLATES

Grilled Filet Mignon paired with Garlic Scampi Shrimp | \$58

Filet Mignon Oscar – Succulent Crab in a Creamy Béarnaise Sauce | \$56

Bleu Cheese Crusted Filet Mignon paired with a Butter Poached Lobster Tail | \$65

ACCOMPANIMENTS

Creamy Parmesan Risotto

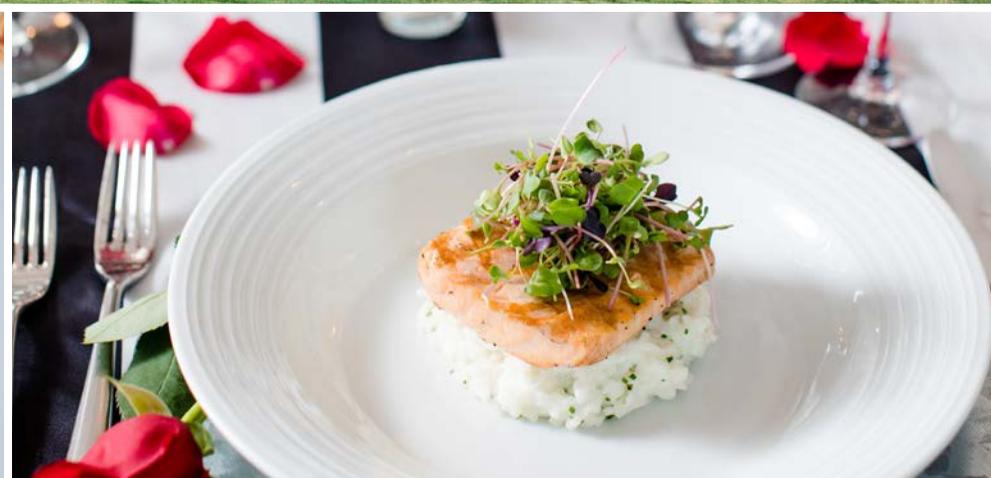
Caramelized Shallot Whipped Potatoes

Rosemary & Sea Salt Roasted Fingerling Potatoes

Herbed Wild Rice

Roasted Garlic Whipped Potatoes

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Encanterra Buffet

Includes Seasonal Vegetables, Gourmet Rolls with Butter, Beverage Station and Coffee Service | \$65 Priced Per Person

COCKTAIL RECEPTION DISPLAY

Imported and Domestic Cheese Display | Dried Fruit, Nuts, Assorted Crackers

SALAD Choice of One

Baby Spring Greens, Poached Pears, Crumbled Gorgonzola, Candied Pancetta, Honey Poppy Seed Dressing

Garden Greens, Cucumber, Matchstick Carrots, Tomato, Red Onion, Champagne Vinaigrette

Crisp Romaine, Shaved Parmesan Cheese, Herb Croutons, Creamy Caesar Dressing

Baby Spinach, Strawberries, Feta Cheese, Candied Pecans, Honey Poppy Seed Dressing

Arugula and Endive, Shaved Apples, Bleu Cheese, Candied Pecans, Riesling Vinaigrette

ENTRÉES Choice of Two

Roasted Chicken Breast, Wild Mushroom Sauce

Seared Salmon, Lemon-Dill Beurre Blanc

Roasted Eggplant, Spinach and Cheese Canneloni, Vodka Sauce – V

Herb Roasted Airline Chicken, Rosemary Shallot Pan Sauce – GF

Braised Beef Short Rib, Burgundy Wine Sauce – GF | +\$5

Bleu Cheese Crusted Filet Mignon – GF | +\$9

ACCOMPANIMENT Choice of One

Creamy Parmesan Risotto

Caramelized Shallot Whipped Potatoes

Rosemary & Sea Salt Roasted Fingerling Potatoes

Herbed Wild Rice

Roasted Garlic Whipped Potatoes

ADD A CARVING STATION!

Prime Rib of Beef | \$12

Beef Tenderloin | \$16

Chef Attendant Fee Applies | \$125

GF – Gluten Free | V – Vegetarian | VE – Vegan

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Late Night Snacks

Priced Per Person

DISPLAYS

Gourmet Popcorn Bar | Select Three Flavors from our Extensive List of Gourmet Popcorns | \$4

Tater Tot & Fry Bar | Crispy Tater Tots and French Fries, Beef Chili, Cheddar Cheese, Bacon, Sour Cream, Scallions, Pickled Jalapeño, Bourbon Barbecue Sauce | \$6

Slider Station | All-Beef Sliders with Cheddar Cheese and Jalapeño Bacon, Marinara Meatball with Mozzarella | \$12

Soft Pretzel Bar | Warm Pretzel Balls and Twists, Jalapeño Cheese, Ale Cheese, Stone Ground Mustard | \$7

Southwest Station | Tortilla Chips, Mini Cheese Quesadilla Triangles, Warm Queso, Guacamole, Salsa | \$9

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Libations

Priced Per Person

ENCANTERRA PLATINUM

Ketel One, Bombay Sapphire, Bacardi, Maker's Mark, Johnny Walker Black, Crown Royal, Patron Silver
Hosted Per Drink \$9 | Hosted Per Hour \$18 | Each Additional Hour \$7

ENCANTERRA GOLD

Tito's, New Amsterdam, Bacardi, Jim Beam, Jack Daniels, Dewar's White Label, 1800 Silver
Hosted Per Drink \$8 | Hosted Per Hour \$15 | Each Additional Hour \$6

SOFT BAR

Choice of Four Beers from Selections Below, House Red & White Wine
Hosted Per Hour \$12 | Each Additional Hour \$5

WINES BY THE GLASS

Robert Mondavi Private Select Chardonnay or Cabernet
Hosted Per Glass \$7.5

CHILLED BEERS

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Corona, Stella Artois,
Blue Moon, Stone IPA
Hosted Domestic \$5 | Imported/Craft \$6

TOAST

Champagne or Sparkling Cider | \$3

SOFT BEVERAGES

Coke, Diet Coke, Sprite
Hosted Per Drink \$3

One Bar and Bartender Per 75 Guests | Product Brands are Subject to Change
\$200 Bartender Fee Per Bar | Not Inclusive of Tax and Gratuity



Friendors

FLORIST

Everybody Loves Flowers | 602.723.8977
mhelm@everybodylovesflowers.com
www.everybodylovesflowers.com

Wild Iris Weddings | 480.244.9569
wildirisweddings@gmail.com
www.wildirisweddings.com

Beloved Lily Floral Boutique
belovedlilyaz@gmail.com
www.belovedlily.com

Blume Events | 480.654.0998
kristen@idoaz.com
www.idoaz.com

Bloom + Blueprint | 602.441.5983
inquiry@bloomandblueprint.com
www.bloomandblueprint.com

PHOTOGRAPHY

Still Life Studios | 480.985.3959
office@stilllifestudios.com
www.stilllifestudios.com

Annie Randall Photography | 480.452.6497
contact@annierandall.com
www.annierandall.com

Courtney Sargent Photography | 602.448.7309
info@courtneysargent.com
www.courtneysargent.com

VIDEOGRAPHY

Everlasting Cinema | 602.769.3963
booking@everlastingcinema.com
www.everlastingcinema.com

Serendipity Videography | 602.380.3869
info@serendipityvideography.com
www.serendipityvideography.com

CUSTOM LINENS

Southwick Linens | 480.699.8891
laurie@southwicklinens.com
www.southwicklinens.com

BBJ Linens | 480.503.4449
hherrera@bbjlinens.com
www.bbjlinen.com

CAKES & SWEETS

Piece of Cake Desserts | 602.628.4194
kevin@pieceofcakedesserts.com
www.pieceofcakeaz.com

Sue Jacobs Cakes | 602.502.7809
sue@suejacobscakes.com
www.suejacobscakes.com

Sweet Tooth Fairy | 877.557.9338
gilbert@thesweettoothfairy.com
www.thesweettoothfairy.com

DJ

SKM Entertainment | 480.423.1114
info@skmentertainment.com
www.skmentertainment.com

Got You Covered | 602.722.5416
rob@gotyoucoveredmusic.com
eric@gotyoucoveredmusic.com
www.gotyoucoveredmusic.com

Custom Fit DJ | 480.612.4921
mike@azcustomdj.com
www.azcustomdj.com



Friendors

MAKEUP

Jessica Dytko Makeup | 480.695.4820
@jessicadytkomakeup

Makeup From Chelsey | 971.808.6035
makeupfromchelsey@gmail.com
www.makeupfromchelsey.com

MEN'S WEAR

Celebrity Tux and Tails
larry@celebritytuxandtails.com
www.celebritytuxandtails.com

CUSTOM RENTALS

The Event Co. | 480.825.4761
www.theeventcoaz.com

Bright Event Rentals
deborah@bright.com
www.bright.com

WEDDING PLANNER

Casey Green Weddings | 480.448.8133
casey@caseygreenweddings.com
www.caseygreenweddings.com

Hitch Without a Glitch | 480.757.5668
janet@hitchwithoutagitch.com
www.hitchwithoutagitch.com

J. Starr Stylized Weddings
jennifer@jstarrweddings.com
www.jstarrweddings.com

OFFICIANT

Sean Newton | 480.227.5966
spnewton85212@gmail.com
www.djbigirishaz.com

Rev Rick Bell | 480.600.0566
revrickbell@cox.net
www.rev-rick.com

Mike Kennedy | 602.469.2677
mkennedyweddings@yahoo.com
www.arizonaweddingceremonies.com

HOTEL ACCOMMODATIONS

Four Points Sheraton
Phoenix Mesa Gateway | 480.579.2100
lauren.goodrich@fourpoints.com
www.fourpoints.com

Hamptons Inn & Suites Gilbert | 480.543.1500
jamy.belcher@hilton.com
www.phoenixgilberthamptoninn.com

TRANSPORTATION

Ryde in Style | 480.665.8508
Jon Howard
rydeinstyle1@gmail.com

PHOTOBOOTH

Pics a Million | 480.374.9998
evans71908@me.com

The Event Co. | 480.825.4761
@theairstreamphotoboothaz
www.theeventcoaz.com



Policies

DEPOSITS

Encanterra Country Club policy requires a \$2,500 non-refundable deposit to confirm your wedding date. Ten days prior to your wedding, 100% of your estimated balance is due. Encanterra accepts all major credit cards. Payments may also be made by cash or check.

CANCELLATION POLICY

You may cancel this Agreement only upon providing written notice to us. The parties agree and understand that in the event of a cancellation, only an estimate of actual losses can be determined. Therefore, the parties agree on the following payment scale which will apply as liquidated damages:

Parties canceled more than 90 days prior to the event will forfeit their deposit.

Parties canceled from 89-31 days prior to the event are charged 25% of the anticipated bill.

Parties canceled within 30-15 days of the event are charged 50% of the anticipated bill.

Parties canceled within 14 days of the event are charged 100% of the anticipated bill.

For scheduled food tasting canceled less than 48 hours in advance, you will be charged the full menu price of selected items.

SERVICE CHARGE AND SALES TAX

All food and beverage items are subject to 20% service charge and 7.2% sales tax.

The service charge is taxable in the State of Arizona.

Prices listed are not inclusive of the addition of 7.2% sales tax and 20% service charge, as applicable, and will be applied to the final bill

FOOD & BEVERAGE

All food and beverage items served exclusively within Encanterra Country Club must be prepared and presented by Encanterra Country Club. Local health code regulations prohibit guests from removing remaining food and beverage from the Club. Encanterra Country Club, as a 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 supplied and served by Encanterra Country Club.

Any violation of these laws and regulations will result in confiscation of food and/or beverage.

MENU TASTING

Booked wedding couples receive a complimentary menu tasting to include hors d'oeuvres, salads and entrées approximately 4-6 months prior to your wedding. The tasting is complimentary to our wedding couple and two additional guests. You may invite additional guests at \$30, plus tax and gratuity, per person. Wedding Planners/Coordinators are always hosted guests of the Club.

Policies

PLATED MEAL SERVICE

If you have selected more than one entrée, you are required to provide place cards for each guest with their appropriate meal indicator. Entrée counts must be provided 10 days prior to wedding date.

TABLE STANDARDS

Our standard sit-down and buffet service is planned for 72" round tables of 8-10 guests per table. The wedding couple will determine whether they prefer to sit at a sweetheart table, an intimate table for two, or a head table where their wedding party joins them.

FINAL GUARANTEES

Once final guarantees are submitted ten days prior to your wedding, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Encanterra Country Club will make every attempt to accommodate increases in your count after the final guarantee is due. All meal selections will be part of the final guarantee. Any special meals requested or 'on consumption' beverages accommodated on site will be added to your invoice upon completion of your event.

DRESS CODE

Event hosts are responsible for seeing that their guests and wedding party conform to the Club's dress code upon each visit to Encanterra Country Club. Prohibited attire shall include, but is not limited to the following: tank tops of any kind, sweat suits, swim suits and all pool attire, bicycle or gym shorts, short shorts, tank tops, strapless tops, bare midriffs or other extreme cut tops, worn or tattered clothing, ripped or torn denim shorts or pants, shirts or other articles. Hooded sweatshirts will not be worn in lieu of a collared shirt.

BRIDAL SUITE AND GROOM'S ROOM

The bridal suite may be accessed up to two hours prior to your ceremony or reception start time. Additional time for use of the Bridal Suite may be purchased for \$200 at two-hour increments.



Policies

PARKING

Parking is complimentary. Overnight parking is not permitted. Encanterra is not responsible for any lost or stolen items left in vehicles.

OVERTIME CHARGES

Wedding receptions are based on a six-hour event duration, beginning at ceremony. Additional time of \$250 per hour may be purchased for any hour or fraction of an hour extending past your six-hour allotted event time.

WEDDING COORDINATION

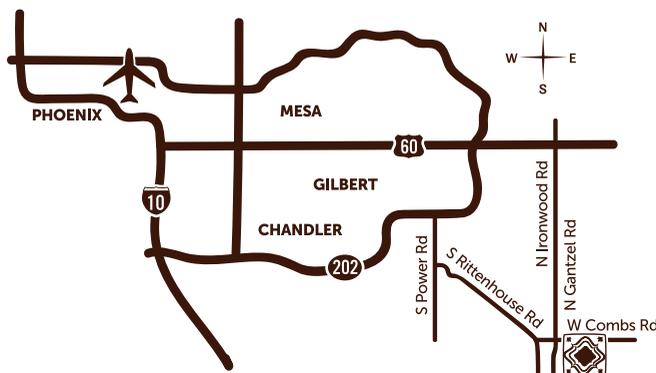
A professional wedding coordinator is strongly recommended. While our team focuses on flawlessly executing all of the Club's included services, a professional wedding coordinator will ensure all of your special details are implemented. From your timeline, vendor management, personal details, rehearsal, processional, recessional and more, your wedding coordinator will be there to focus on your entire vision.

Location Information

DIRECTIONS

From Highway 60 East: Exit south on Ironwood Drive, exit 195. Follow Ironwood Drive south for about 15 minutes, and turn east on Combs Road – Encanterra, a Trilogy Country Club, will be on your right side.

From the South Loop 202 (San Tan portion): Exit south on Power Road, exit 36. Follow Power Road and turn east on Ocotillo Road. Proceed on Ocotillo Road to Ironwood Drive and turn south. Follow Ironwood Drive to Combs Road and turn east – Encanterra, a Trilogy Country Club, will be on your right side.



ADDRESS

Encanterra Country Club
c/o Weddings at Encanterra
36460 North Encanterra Drive
San Tan Valley, Arizona 85140

480.677.8094 | events@encanterra.com
encanterraweddings.com





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