

Let's Pop the Bubbly!

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



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 1,500

Multiple Indoor/Outdoor Options

Capacity 25-300

Rehearsal & Ceremony Coordinator

Two Private Dressing Rooms

White Resin Chairs & Arch Provided

Golf Carts for Photos

Unity Table with Linen

Beverage Station

Set-Up, Execution, & Breakdown

Team Members to Assist with
Any Needs

Reception

1,000 Up to 50 Guests • 1,500 Up to 100 Guests • 2,500 Up to 250 Guests

Multiple Indoor/Outdoor Options

Capacity 25-250

Pre-Wedding Tasting for Four

Six-Hour Total Event Time

Tables & Chairs for Guest Seating

DJ, Gift, & Guest Book Tables

In-House Linens & Centerpieces

Complimentary Cake Cutting

Champagne Toast



Before I Say, "I Do"

Priced Per Person

BRIDAL SUITE SERVICE

BREAKFAST BITES 24

Mini Donuts & Muffins

Yogurt Parfait

Breakfast Sandwiches

Beverage Station

SANDWICHES & WRAPS 18

Choice of Three Deli Sandwiches
Prepared on a Fresh Baked Hoagie Roll

Accompanied by House Chips

SHOWER TIME

BRIDE TRIBE TEA 35

Assorted Pastries & Croissants

Mosaic Salad

watermelon | pineapple | feta
heirloom tomato | balsamic

Strawberry Arugula Salad
goat cheese | candied pecans
champagne vinaigrette

Variety of Bruschetta &
Tea Sandwiches

Chocolate Covered Strawberries

Lemon Bars

Iced Tea, Water & Coffee Station

BABES, BUBBLES, & BRUNCH 48

Seasonal Sliced Fruit & Fresh Berries

Breakfast Pastries & Mini Muffins
accompanied with fruit preserves

Brown Sugar Glazed Bacon

Lemon Ricotta Pancakes

Potato Hash

Caprese Salad

Chicken & Mushroom Crepes

Chocolate Flourless Cake

Fresh Orange & Cranberry Juice

Coffee Station

Champagne Station *Upgrade to Rosé +\$*

BRIDAL BUNDLE

Ask us about adding on any individual or group Alvea Spa treatment with your package!

Stationed Rehearsal Dinner

3-Hour Private Event Space • Priced Per Person

ITALIAN 35

Garlic Bread
Caesar Salad & Dressing
Tomato Basil Chicken Parmesan
Braised Beef Ragu & Penne
Seasonal Vegetables
Cannolis

TUSCANY 45

Warm Butter Rolls & Butter
Farmers' Market Salad
champagne vinaigrette
Pan Seared Salmon
tomato caper relish
Herb Chicken Breast
marinated artichokes
white wine butter
Olive Oil Roasted Seasonal Veg
Roasted Heirloom Potatoes
Angel Butter Cake
berry compote

TRADITIONAL 50

Sourdough Rolls & Butter
Chopped Salad
creamy peppercorn dressing
Grilled Chicken Breast
lemon butter sauce
Braised Pot Roast
au jus
Seasonal Veg
Creamy Whipped Potatoes
Assorted Cookies

SANTORINI 58

Warm Butter Rolls & Butter
Organic Field Greens
strawberries | radish | cucumber
candied pecans | red wine vin
Roasted Chicken Breast
wild mushroom sauce
Grilled Beef Tenderloin
black pepper demi | seasonal veg
Au Gratin Potatoes
New York Style Cheesecake



Customize Your Dining Experience

Ceremony Rotunda

Capacity 200

Sparkling, picturesque view of our lush green course and majestic Superstition Mountain range



West Lawn

Capacity 100

Backdrop of immaculate greens and trickling creek sounds with string bistro lights and beautiful skies



Mallorca Events Center

Capacity 250

Offers the opportunity to bring the outdoors inside with nano doors that expand the space to our beautiful patio and golf course



La Cocina

Capacity 50-80

Private foyer entrance and oversized windows lead to a shaded patio and cobblestone firepit





1 CARAT
55 Per Person

TRADITIONAL PLATED

Two Hand Passed
Hors d'Oeuvres
One Salad
One Entrée
Two Sides



2 CARAT
65 Per Person

CLASSIC BUFFET

One Stationed
Reception Display
One Salad
Two Entrées
Two Sides



3 CARAT
75 Per Person

DELUXE BUFFET

Two Stationed
Reception Display
One Salad
Two Entrées
Two Sides
Dessert Station



4 CARAT
85 Per Person

DUET

Three Hand Passed Appetizers
One Salad
One Plated Pairing
Dessert Station



First Impressions

BUTLER PASSED HORS D'OEUVRES

Bruschetta
tomato | basil | goat cheese | crostini

Apple & Brie Crostini
pecan chutney

Arancini Risotto
basil marinara

Roasted Corn & Black Bean Empanadas
jalapeño cilantro cream

Coconut Crusted Chicken Skewer
thai chili sauce

Chipotle Chicken Wonton Cup
jalapeño cilantro cream

Spicy Ahi Tuna Tartare Wonton Cup
wasabi cream

Miniature Crab Cake
cajun remoulade

Prosciutto Wrapped Shrimp
basil pesto aioli spoon

Chilled Beef Tenderloin
onion relish | parmesan polenta round

Stationed Reception Display

CHARCUTERIE

Imported & Domestic Cheeses
Meats
Dried Fruits
Nuts
Assorted Crackers

FRESH VEGETABLE CRUDITÉ & HUMMUS

Asparagus
Baby Carrots
Cucumber
Red Radish
Jicama
Celery
Red Peppers
Cherry Tomatoes
Creamy Peppercorn Dressing

ANTIPASTI

Soppressata
Grilled Asparagus
Roasted Peppers
Tomatoes
Mushrooms
Grilled Zucchini
Cold Pressed Olive Oil
Aged Balsamic
Sea Salt

BUILD YOUR OWN BRUSCHETTA

Crostinis
Tomato
Basil
Apple
Brie
Pecan Chutney

Dinner Selections

Includes Salad Course, Two Entrée Choices, Two Accompaniments, Seasonal Vegetables, Gourmet Rolls, Butter, and Coffee Service • Additional Entrée Selection +5 Per Person

SALADS

Baby Spring Greens
poached pears | candied pancetta
crumbled gorgonzola
honey poppy seed dressing

Garden Greens
cucumber | matchstick carrots
tomato | red onion | champagne vin

Romaine Hearts
shaved parmesan | herb croutons
creamy caesar dressing

Baby Spinach
strawberries | feta | candied pecans
honey poppy seed dressing

Arugula & Endive
shaved pineapples | bleu cheese
candied pecans | riesling vin

ENTRÉES

Braised Beef Short Rib +5 gluten free
burgundy wine sauce

Bleu Cheese Crusted Filet Mignon +10 gluten free

Pork Tenderloin gluten free
cherry | fennel & caramelized shallot chutney | port wine demi

Herb Roasted Chicken gluten free
rosemary shallot pan house sauce

Roasted Chicken Breast
wild mushroom sauce

Seared Salmon
lemon-dill beurre blanc

Pecan Crusted Salmon gluten free
bourbon brown sugar glaze

Eggplant Parmigiana vegetarian
fresh marinara | mozzarella

Pappardelle Pasta vegetarian
local seasonal vegetables | roasted plum tomato sauce

Oven Roasted Tomatoes & Artichoke Hearts vegetarian
served over quinoa

Wok-Charred Stir Fry vegetarian
rice noodles | coconut milk | peanut butter sauce

DUETS

Grilled Filet Mignon & Garlic Scampi Shrimp
Redbird Chicken & Atlantic Salmon

ACCOMPANIMENTS

Creamy Parmesan Herbed Risotto
Caramelized Shallot Whipped Potatoes
Rosemary & Sea Salt Roasted Fingerling Potatoes
Roasted Garlic Whipped Potatoes
Au Gratin Potatoes
Herb Wild Rice
Rice Pilaf
Broccoli Spears
Grilled Asparagus Spears
Roasted Brussels Sprouts
Dilled Baby Carrots
Honey Glazed Green Beans & Carrots





Let the Celebration Continue

Priced Per Person

LATE NIGHT STATIONS

SOFT PRETZELS 6

Warm Pretzel Bites & Twists
Jalapeño & Ale Cheese Dips
Stone Ground Mustard

CHICAGO HOT DOG STAND 12

All-Beef Hot Dogs
Accompaniments

BUILD YOUR OWN NACHOS 13

Chips
Guacamole
Salsa
Queso
Jalapeños
Sour Cream
Shredded Cheese

SLIDERS 15

All-Beef Sliders
cheddar | jalapeño bacon

DESSERTS 12

Select Your Favorite Three
Cannolis
Chocolate Covered Strawberries
Churros
Cookies
Donut Holes
Eclairs
Fudge Brownies
Lemon Bar

FAMILY FAREWELL

THANK YOU BRUNCH 28

Seasonal Sliced Fruit
& Fresh Berries
Scrambled Eggs
Crispy Skillet Potatoes
Applewood Smoked Bacon
Breakfast Sausage

Assorted Muffins & Bagels
butter | cream cheese
fruit preserves
Fresh Orange & Cranberry Juices
Encanterra Coffee
Iced Tea Service



Raising the Bar

All Bar Packages Include Soft Drinks, Juice Mixers, Soda and Tonic Water, Fresh Fruit Garnishes

NON-ALCOHOLIC

Per Person, Per Hour 4 • Hosted Per Drink 3

Coke Products

Juices

Iced Tea

Lemonade

BEER & WINE

Per Person, First Hour 18 • Additional Hour +8
Hosted Per Glass 8 | Hosted Per Beer 6

Beer

budweiser | bud light | michelob | coors
coors light | corona | stella artois
blue moon | ipa

Wine

robert mondavi private select
chardonnay or cabernet

CASH BAR

Guests Pay Per Drink

BARTENDER FEE

Per 75 Guests, 200

Hosted & Cash Bar

CALL

Per Person, First Hour 22 • Additional Hour +10
Hosted Per Drink 8

Liquor

tito's | tanqueray | bacardi | jameson
jack daniels | maestro dobel | dewar's

PREMIUM

Per Person, First Hour 24 • Additional Hour +12
Hosted Per Drink 9

Liquor

bombay sapphire | captain morgan
ketel one | maker's mark | crown royal
don julio | glenlivet

SUPER PREMIUM

Per Person, First Hour 26 • Additional Hour +14
Hosted Per Drink 10

Liquor

grey goose | hendrick's | bumbu
woodford reserve | patron | oban 14

ENHANCEMENTS

HOSPITALITY 10 Per Person

unsweetened tea | lemonade | water | coffee station

WHITE CLAW VARIETY 4 Per Person, Per Hour

SIGNATURE COCKTAIL 5 One Drink • 7 Two Drinks • Per Person



Terms & Conditions

Guest counts are due to the Club 14 days prior to your event. Reservations that require a different room set-up other than our standard layout requires three weeks' notice.

All catering is provided by Encanterra Culinary Team. We are required to follow the Arizona Department of Health's regulations, which states, "No food of any kind, except professional specialty desserts or wedding cake, may be brought in or leave the facility or be taken at the conclusion of the event. No outside food and bar items may be prepared, served or stored in or on-premise refrigeration."

You are responsible for personal items brought into the venue and anything outside vendors have brought into the space.

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

All prices are subject to a 25% service charge and 8.95% sales tax.



Golf Cart Policy

Golf carts shall not be used by a Member, immediate family member, extended family member, or guest on the Club facilities without proper assignment and registration in the Sports Shop.

Golf Carts may only be operated by persons at least 16 years of age having a valid automobile driver's license who will operate the cart in a safe, prudent manner, and in accordance with all government regulations. Operation of the golf cart is at the risk of the operator and passenger. Persons who are or appear to be legally intoxicated may not operate a golf cart.

Each member, immediate family member, extended family member, and guest shall be held fully responsible for all damages, including damaged to the golf cart, that are caused by the misuse of the golf cart, and shall reimburse the Club and/or any operator of the Club for all damages the Club may sustain by reason of misuse. Cost of repair to a golf cart which is damaged by the Member, immediate family member, extended family member or guest shall be charged to the Member or event.

Violations of the golf cart rules may result in loss of golf cart privileges and/or playing privileges.

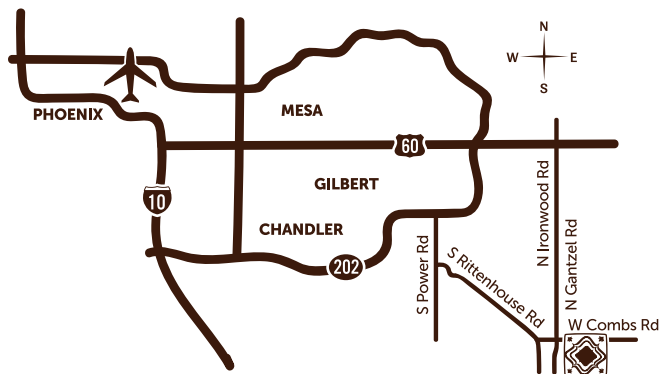
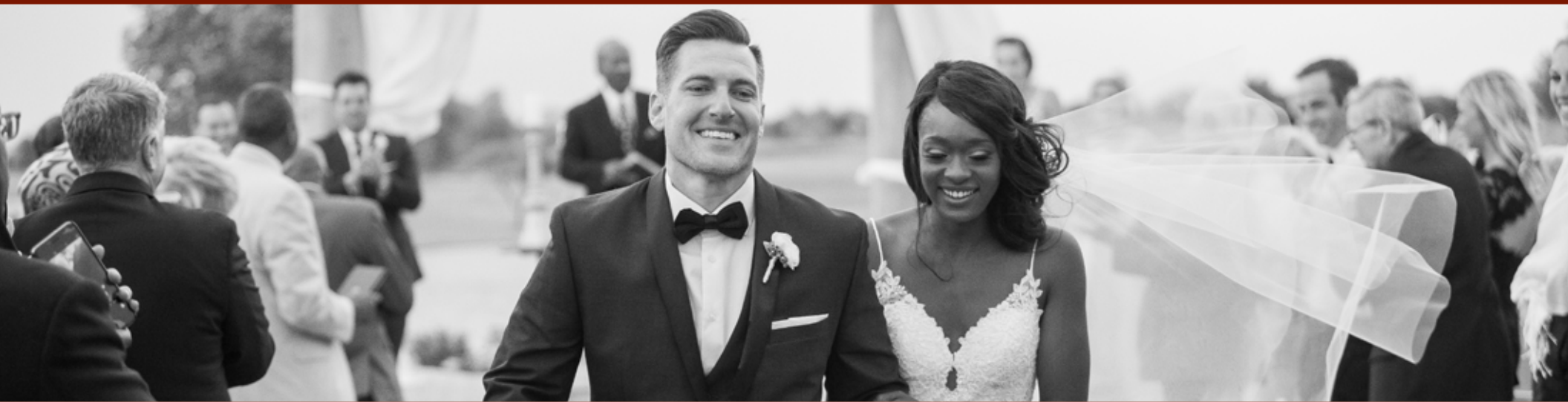
Say, "Yes!" to Encanterra Country Club

I'M READY TO SAY, I DO! Have you been planning your wedding your entire life and know exactly what you want? Or simply ready to tie the knot sooner than later. Give us a call today to book a venue tour. Let's start planning your magical day!

Book and celebrate your wedding within **six months** to receive **\$500 Off** your ceremony.

Be sure to also inquire about our off-peak pricing, valid June to August.

CONTACT Tina Langbeen, Director of Catering & Events, at tina.langbeen@encanterra.com or 480.677.8073 for additional information.



Location & Contact Details

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 Country Club will be on the right

FROM THE SOUTH LOOP 202

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 Country Club will be on the right