

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

Room Rental Fee Includes

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

Room Rental Fee Includes

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

Ask About Our Preferred Vendors to Create Your Custom Package



Before I Say, "I Do"

Priced Per Person

STATIONED REHEARSAL DINNER

3-Hour Private Event Space • Catering Menu Available

BRIDAL SUITE SERVICE

YOGURT PARFAIT 4 Per Person

SEASONAL FRUIT TRAY 25

ASSORTED BREAKFAST PASTRIES 30

SANDWICHES & WRAPS 18

Choice of Three Deli Sandwiches

black forest ham | white cheddar | baby spinach | honey dijon mayo

smoked turkey | swiss | arugula | cranberry cream cheese spread

grilled veggie wrap | zucchini | yellow squash | onion | spinach | tomato | pesto mayo

Prepared on a Fresh Baked Hoagie Roll or Whole Wheat Wrap

Accompanied by House Chips



BRIDAL BUNDLE

Ask us about adding on any individual or group Alvea Spa treatment with your package! Included but not limited to massage therapy, skin care, nail care, waxing, and tinting.

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

60 Per Person

TRADITIONAL PLATED

Two Hand Passed Hors d'Oeuvres

One Salad

Up to Three Entrée Options

Two Accompaniments



2 CARAT

70 Per Person

CLASSIC BUFFET

Two Hand Passed Hors d'Oeuvres

One Salad

Two Entrées

Two Accompaniments



3 CARAT

85 Per Person

PLATED DUET

Three Hand Passed Hors d'Oeuvres

One Salad

One Plated Entrée Pairing

Two Accompaniments

Dessert Station

First Impressions

BUTLER PASSED HORS D'OEUVRES

Bruschetta

tomato | basil | goat cheese | crostini

Mango Crostini

mango | tomato | red bell pepper | onion

Arancini Risotto

mozzarella | basil marinara

Spinach & Artichoke Cup

cream cheese | fillo cup

Vegetable Egg Roll

hoisin sauce

Roasted Beef Empanadas

jalapeño cilantro cream

Bacon Wrapped Asparagus

brown sugar | spices

Italian Meatball

marinara | ciabatta

Pork Pot Stickers

black bean sauce | chili oil | stir fry veggie

Mini Beef Wellington

beef tenderloin | mushroom

Coconut Chicken Skewer

thai chili sauce

Chipotle Chicken Cup

jalapeño cilantro cream

Miniature Crab Cake

cajun remoulade

Mini Shrimp Cocktail

cocktail sauce | lemon twist

Dinner Selections

Includes Gourmet Rolls with Butter and After Dinner Coffee Station
Dietary Adjustments Available Upon Request

SALADS

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

Classic Wedge
bleu cheese crumbles | candied bacon | tomato
red onion | creamy ranch

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

Broccolini Spears

Grilled Asparagus Spears

Roasted Brussels Sprouts

Dilled Baby Carrots

Honey Glazed Green Beans & Carrots

ENTRÉES

Braised Beef Short Rib gluten free
burgundy wine sauce

Pork Tenderloin gluten free
red onion jam | port wine demi

Herb Roasted Chicken gluten free
sweet tomato cream

Roasted Chicken Breast

Pecan Crusted Salmon gluten free
bourbon brown sugar glaze

Potato Chip Crusted Cod
lemon dill beurre blanc

Shrimp Scampi Pasta plated option only
tomato | fresh herbs

Pappardelle Pasta vegetarian
local seasonal vegetables | roasted plum
tomato sauce

ENHANCEMENTS

May Be Included in Tasting for Additional Cost

Bleu Cheese Crusted Filet Mignon +10 gluten free

Prime Rib +10 gluten free
au jus

Scallops +MKT
lemon beurre blanc

Broiled Lobster Tail +MKT
clarified butter

Halibut +MKT
pan seared brown butter





Let the Celebration Continue

Priced Per Person

LATE NIGHT STATIONS

SOFT PRETZELS 6

Warm Pretzel Bites
Jalapeño & Ale Cheese Dip
Stone Ground Mustard

POPCORN BAR 5

Nacho Cheddar
White Cheddar
Garlic Parmesan
Kettle Corn
Caramel

SOUTHWEST EGG ROLL 6

Jalapeño & Ale Cheese Dip

JALAPEÑO POPPERS 6

Creamy Ranch

DESSERTS 12

Select Your Favorite Three

Cannolis
Chocolate Covered Strawberries
Churros
Cookies
Donut Holes
Eclairs
Fudge Brownies
Lemon Bars
Mini Cheesecake Bites
Macarons



Raising the Bar

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

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 +10
Hosted Per Glass 9 | Hosted Per Beer 7

Beer

budweiser | bud light | michelob | coors
coors light | corona | blue moon | ipa
white claw

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 +12
Hosted Per Drink 11

Liquor

tito's | tanqueray | bacardi | jameson
jack daniel's | campo azul reposado
dewar's

PREMIUM

Per Person, First Hour 24 • Additional Hour +14
Hosted Per Drink 13

Liquor

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

SUPER PREMIUM

Per Person, First Hour 26 • Additional Hour +16
Hosted Per Drink 15

Liquor

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



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 22% 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.

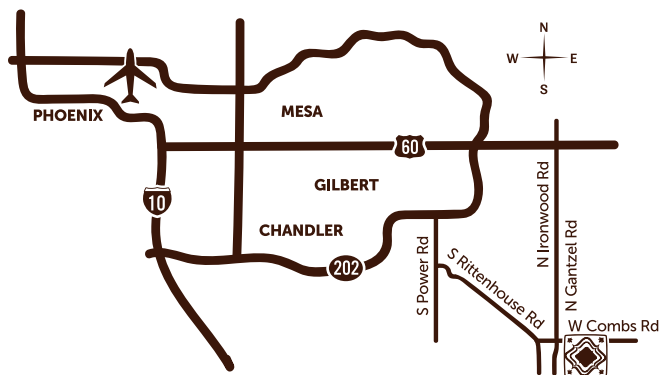
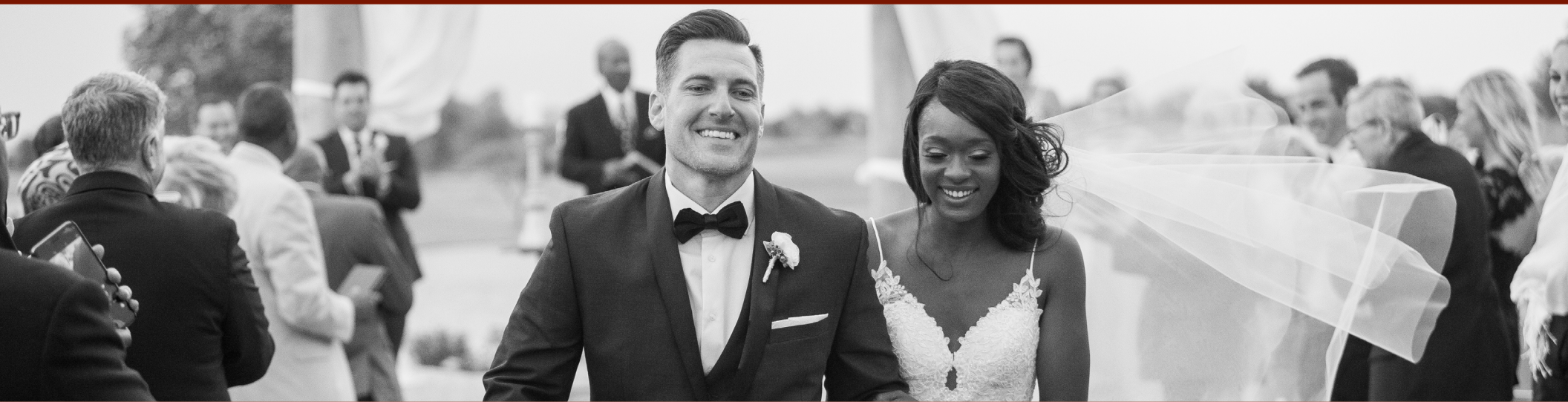
Violations of the golf cart rules may result in loss of golf cart privileges and/or playing privileges.

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!

Receive **\$500 off** your ceremony during off-peak times, June to September.

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

ENCANTERRA COUNTRY CLUB c/o Weddings at Encanterra | 36460 N Encanterra Dr., Queen Creek, AZ 85140
480.677.8094 | events@encanterra.com | encanterraweddings.com