

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.



Before I Say, "I Do"

When you book your wedding at Encanterra, you're joining our family. From personalized guidance throughout your planning journey to exclusive perks before and after your wedding day, we're here to make every moment memorable.

- Complimentary Engagement Dinner for Two
- 20% Savings on Massage and Nail Services at Alvea Spa
- Complimentary Round of Golf
- Personalized Menu Tasting for Tour with our Executive Chef
- Complimentary Anniversary Dinner for Two at Palma Kitchen + Tap
- Personalized Linen Consultation

Customize Your Wedding Experience

Ceremony Rotunda

Capacity 250

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



Ceremony Inclusions

Multiple Indoor/Outdoor Options

Capacity 25-300

Rehearsal & Ceremony Coordinator

Two Private Dressing Rooms

White Resin Chairs & Arch Provided

Unity Table with Linen

Water Station

Set-Up, Execution, & Breakdown

Team Members to Assist with Any Needs

Reception Inclusions

Multiple Indoor/Outdoor Options

Capacity 25-250

Pre-Wedding Tasting for Four

Six-Hour Total Event Time

Complimentary Cake Cutting

Champagne Toast for all Guests

Tables & Chairs for Guest Seating

DJ, Gift, & Guest Book Tables

Silverware, Dishware, Glassware

Floor Length Linens & Centerpiece Options

Reception Coordinator

Ask About Our Preferred Vendors to Create Your Custom Package



1 CARAT

65 Per Person

PLATED

Two Hand Passed Hors d'Oeuvres

One Salad

Up to Three Entrée Options

Two Accompaniments



2 CARAT

75 Per Person

BUFFET

Two Hand Passed Hors d'Oeuvres

One Salad

Two Entrées

Two Accompaniments



3 CARAT

85 Per Person

PLATED

Three Hand Passed Hors d'Oeuvres

One Salad

Up to Three Entrées

Two Accompaniments

Dessert Station or Late Night Snack

First Impressions

BUTLER PASSED HORS D'OEUVRES

Bruschetta

tomato | basil | goat cheese

Spinach & Artichoke Cup

cream cheese | phyllo cup

Vegetable Egg Roll

hoisin sauce

Fig Jam Flatbread

bleu cheese | fresh apple

Crab Rangoon

sweet & sour sauce

Mini Shrimp Cocktail

cocktail sauce | lemon twist

Tempura Shrimp Cup

thai chili sauce

Smoked Salmon

cucumber relish | crostini

Fried Mac & Cheese Lollipop

Coconut Chicken Skewers

thai chili sauce

Chicken Curry Satay Skewers

Italian Meatball

parmesan | marinara

Mini Beef Wellington

beef tenderloin | mushroom

Roasted Beef Empanada

jalapeño cilantro cream

Blackened Beef

horseradish cream | toast point

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

Lemon & Parmesan Broccolini

Grilled Asparagus & Honey Glazed Carrots

Brown Butter Roasted Brussels Sprouts

Green Beans & Caramelized Onion with Bacon

Green Chile Mac & Cheese

ENTRÉES

Chicken Florentine
creamy goat cheese | sauteed spinach

Chicken Marsala **gluten free**
wild mushroom | marsala wine sauce

Potato Chip Crusted Cod
lemon dill beurre blanc

Blackened Salmon **gluten free**
cajun cream

Shrimp Scampi **plated option only**
tomato | fresh herbs

Penne Primavera
cherry tomato | pesto | zucchini | artichoke

Rosemary Pork Tenderloin **gluten free**
apple cherry compote

Braised Beef Short Rib **gluten free**
burgundy wine sauce

Filet Mignon +10 **gluten free**
peppercorn sauce

PREMIUM ENTRÉES

May Be Included in Tasting for Additional Cost

Scallops MKT **gluten free**
lemon beurre blanc

Broiled Lobster Tail MKT **gluten free**
clarified butter

Halibut MKT **gluten free**
beurre blanc

Rack of Lamb **gluten free**

Filet Oscar **gluten free**

Prime Rib **gluten free**
au jus





Let the Celebration Continue

LATE NIGHT STATIONS

SOFT PRETZELS

Warm Pretzel Bites
Jalapeño & Ale Cheese Dip
Stone Ground Mustard

POPCORN BAR

Nacho Cheddar
White Cheddar
Garlic Parmesan
Kettle Corn
Caramel

WALKING TACOS

Ground Beef
Shredded Lettuce & Cheese
Salsa

MINI CORN DOGS

Ketchup & Honey Mustard

NACHO BAR

Chips
Queso, Guacamole, & Salsa
Toppings
shredded cheese | sour cream
jalapeños | refried beans

FLATBREADS

Margherita
Chicken, Bacon, & Ranch
Pepperoni & Mozzarella
Fig Jam & Ricotta

DESSERTS Per Dozen

Fudge Brownie	Strawberry Pie Cup
Lemon Bar	Macaron
Cannoli	Fruit Tart
Éclair	Chocolate Covered Strawberry
Petite Cheesecake	Tiramisu Cup
Mini Brûlée	



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 5 • Hosted Per Drink 4

Coke Products

Iced Tea

Lemonade

Coffee Variety

SPIRIT-FREE SIPS

Enhancement to Base Non-Alcohol +2

Italian Soda Flavor Variety

Dirty Soda

Sunrise Juice Mixed Mocktail

Green Apple Limeade

Dragon Fruit Soda

Blue Razz Lemonade

CASH BAR

Guests Pay Per Drink

BARTENDER FEE

Per 75 Guests, 200

Hosted & Cash Bar

BEER & WINE

Per Person, First Hour 18 • Additional Hour +10
Hosted Per Glass 9 | Hosted Per Beer 7

Beer

bud light | miller lite | coors light
michelob ultra | corona extra | modelo
hop knot ipa | kiltlifter | o'doul's
high noon | white claw

Wine

robert mondavi private select
chardonnay | cabernet | pinot grigio

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.

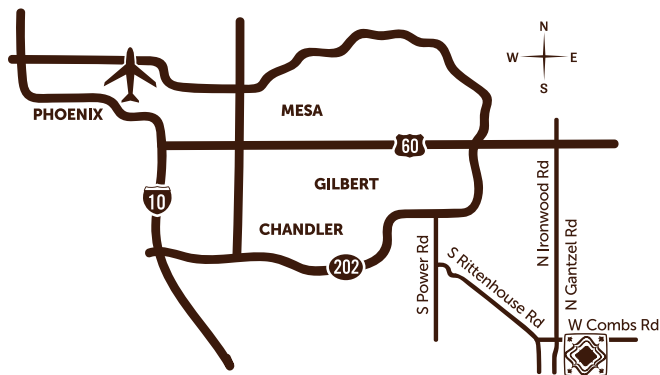
All prices are subject to a 22% service charge and 8.95% sales tax.

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 **\$1,000 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

Ironwood Drive (Exit 195) and head south for approximately 15 minutes

Turn left onto Combs Road

Encanterra Country Club will be on the right

FROM THE SOUTH LOOP 202

Take State Route 24/Gateway Freeway east and exit at Ellsworth Road

Head south, continue onto Ellsworth Loop Road, then turn left onto Riggs Road

Follow Riggs Road as it becomes Combs Road, then turn right onto Encanterra Drive and continue to the main entrance

ENCANTERRA COUNTRY CLUB c/o Weddings at Encanterra | 36460 N Encanterra Dr., Queen Creek, AZ 85140

480.677.8094 | events@encanterra.com | encanterraweddings.com



The "I Do" Extras

Your wedding, all in one place.

Discover our trusted vendor partners and exclusive wedding enhancements, thoughtfully selected to make planning effortless and your celebration unforgettable. Be sure to ask about our pricing guide featuring exclusive packages and special offers from these participating vendors.

DJ

Got You Covered

DJ Nate Murray

PHOTO & VIDEOGRAPHY

LUMINÂ

FLORAL

Blume Events LLC

CAKE

Inspired Sugar

OFFICIANT

Better Together Matrimonies

SPECIALTY LINEN

Southwick Linen

OTHER

Fireworks

Beer Burro