

WEDDING PACKAGES

AT VERDE RIVER GOLF & SOCIAL CLUB



WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

MAZATZAL BUFFET 75

COCKTAIL RECEPTION DISPLAYS

Choose Two

Artisanal Cheeses | Assorted Domestic Cheeses,
Dried Fruit, Roasted Nuts, Rustic Breads, Crackers

Antipasto Board | Roasted Peppers, Grilled
Asparagus, Marinated Mushrooms, Mixed Olives,
Burrata, Grilled Baby Vegetables, First Pressed Oil,
Balsamic Vinegar, Rustic Breads, Crackers

Bruschetta Boards

Brie | Fig Jam, Apple, Arugula, Agave Nectar ∨
Burrata | Garden Cherry Tomatoes, Basil ∨

Charcuterie Board | Prosciutto, Genoa Salami,
Copa Ham, Olives, Assorted Cheeses, Dried Fruit,
Fig Jam, Roasted Mixed Nuts, Whole Grain Mustard,
Rustic Breads, Crackers, Pickled Vegetables

SALADS Choose Two

Caesar | Croutons, Shaved Parmesan

Local Mixed Greens | Dried Currants, Goat Cheese,
Toasted Walnuts, Balsamic Vinaigrette ∨ + GF

Wedge | Baby Iceberg, Cheery Tomatoes,
Applewood Bacon, Avocado, White Cheddar Ranch

Garden | Mixed Greens, Tomato, Cucumber, Ciabatta
Crouton, Lemon Vinaigrette ∨

Kale & Romaine | Quinoa, Avocado, Radish,
Cucumber, Almonds, Dried Cranberries,
Green Goddess Dressing ∨

PROTEINS Choose Two

Braised Beef Short Ribs | Lemon Gremolata, Natural Jus

Tea-Brined Chicken Breast | Rosemary Chick Jus

Grilled Scottish Salmon | Tarragon Beurre Rouge

White Marble Farms Bourbon Glazed Pork Loin* | Whole Grain
Mustard, Apricot Chutney

ADD A CARVING STATION Priced Per Person

Prime Rib of Beef +15

Beef Tenderloin +18

Chef Attendant Fee Applies +150

CHEF'S SEASONAL VEGETABLE

ACCOMPANIMENTS Choose Two

Coconut Forbidden Rice

Meyer Lemon Chive Risotto

Creamy Parmesan Polenta

Truffle Polenta Cake

Baked Sweet Potato with Fresno Chili Lime Butter

Horseradish Whipped Mash

Maple & Pancetta Sweet Mash

White Cheddar Smashed Potatoes

DESSERTS Choose Three

Cupcakes 2 Dozen Minimum Per Flavor | Lemon Meringue, Vanilla Bean,
Chocolate, Red Velvet, Peanut Butter Cup, Jelly Roll

Famous Kentucky Bourbon Butter Cake | Vanilla Gelato

Crème Brûlée

Opera Cake

Edelweiss Cake

Lemon Meringue Tart

Triple Chocolate Mousse

Tiramisu

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. All prices subject to 22% service charge + 6.3% tax on food & beverage. Prices are subject to change.

WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

TONTO BUFFET 94

COCKTAIL RECEPTION DISPLAYS

Choose Three

Artisanal Cheeses | Assorted Domestic Cheeses,
Dried Fruit, Roasted Nuts, Rustic Breads, Crackers

Antipasto Board | Roasted Peppers, Grilled
Asparagus, Marinated Mushrooms, Mixed Olives,
Burrata, Grilled Baby Vegetables, First Pressed Oil,
Balsamic Vinegar, Rustic Breads, Crackers

Bruschetta Boards Choose Two

Brie | Fig Jam, Apple, Arugula, Agave Nectar V

Burrata | Garden Cherry Tomatoes, Basil V

Charcuterie Board | Prosciutto, Genoa Salami,
Copa Ham, Olives, Assorted Cheeses, Dried Fruit,
Fig Jam, Roasted Mixed Nuts, Whole Grain Mustard,
Rustic Breads, Crackers, Pickled Vegetables

SALADS Choose Three

Caesar | Croutons, Shaved Parmesan

Local Mixed Greens | Dried Currants, Goat Cheese,
Toasted Walnuts, Balsamic Vinaigrette V + GF

Wedge | Baby Iceberg, Cheery Tomatoes,
Applewood Bacon, Avocado, White Cheddar Ranch

Garden | Mixed Greens, Tomato, Cucumber, Ciabatta
Crouton, Lemon Vinaigrette V

Kale & Romaine | Quinoa, Avocado, Radish,
Cucumber, Almonds, Dried Cranberries,
Green Goddess Dressing V

CHEF'S SEASONAL VEGETABLE

PROTEINS Choose Two

Tea-Brined Chicken Breast | Rosemary Chick Jus

Grilled Scottish Salmon | Tarragon Beurre Rouge

White Marble Farms Bourbon Glazed Pork Loin*
Whole Grain Mustard, Apricot Chutney

ADD A CARVING STATION

Priced Per Person

Prime Rib of Beef +15

Beef Tenderloin +18

Chef Attendant Fee Applies +150

ACCOMPANIMENTS Choose Two

Coconut Forbidden Rice

Meyer Lemon Chive Risotto

Creamy Parmesan Polenta

Truffle Polenta Cake

Baked Sweet Potato with Fresno Chili Lime Butter

Horseradish Whipped Mash

Maple & Pancetta Sweet Mash

White Cheddar Smashed Potatoes

DESSERTS Choose Three

Cupcakes 2 Dozen Minimum Per Flavor | Lemon Meringue, Vanilla Bean,
Chocolate, Red Velvet, Peanut Butter Cup, Jelly Roll

Famous Kentucky Bourbon Butter Cake | Vanilla Gelato

Crème Brûlée

Lemon Meringue Tart

Opera Cake

Triple Chocolate Mousse

Edelweiss Cake

Tiramisu

LATE NIGHT SNACKS Choose One

Crispy Tater Tot & French Fry Bar | Beef Chili, Cheddar, Bacon,
Sour Cream, Scallions, Pickled Jalapeño, Bourbon BBQ Sauce

Slider Station | All-Beef Sliders with Cheddar & Jalapeno Bacon,
Marinara Meatball with Mozzarella

Warm Soft Pretzel Bar | Pretzel Balls & Twists, Jalapeño & Ale
Cheese Dips, Stone Ground Mustard

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

House Made Donut Holes | White Chocolate Mousse, Heath Bar,
Oreo, Fruity Pebbles, Cinnamon Toast Crunch

House Made Cookies & Milk | Chocolate Chip, Peanut Butter,
White Chocolate Macadamia, Oatmeal Raisin

S'mores Station | Chocolate Squares, Peanut Butter Cups, Rollos,
Graham Crackers, Jumbo Marshmallows, Roasting Sticks, Fire Pit

DELUXE COFFEE STATION

Freshly Brewed Regular & Decaf Coffee | 2% Milk, Half & Half,
Soy or Almond Milk Upon Request

Assorted Gourmet & Herbal Teas

Accompaniments | Crystallized Sugar Sticks, Raw Cubed Sugar,
Cinnamon Sticks, Orange Zest, Shaved Chocolate, Vanilla Syrup,
Whipped Cream

WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

PREMIUM PACKAGE 82

TRAY PASSED HORS D'OEUVRES Choose Three GARDEN

Pepper Jack Empanada & Chipotle Aioli V

Stuffed Mushrooms | *Spinach, Cream Cheese* V + GF

Tomato Basil Crostini V

Caprese Skewer | *Balsamic Reduction, Basil* V + GF

Goat Cheese Olive Tapenade Crostini V

Watermelon & Goat Cheese | *Mint & Balsamic Reduction* V + GF

LAND

Chicken Satay Skewer & Peanut Sauce GF

Chicken Pot Sticker & Sweet Chili Dipping Sauce

Braised Beef Pot Sticker | *Horseradish Cream*

Beef & Colby Jack Empanada

Chimichurri Beef Skewer GF

SEA

Jumbo Lump Crab Cake & Meyer Lemon Aioli

Crab & Spinach Stuffed Mushroom

Sweet Chili Shrimp Satay GF

Tuna Tartare* | *Sesame Lime Dressing, Avocado Crema*

STARTERS Choose One

Local Mixed Greens | *Dried Currants, Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette* V + GF

Caesar | *Croutons, Shaved Parmesan*

Wedge | *Baby Iceberg, Cheery Tomatoes, Applewood Bacon, Avocado, White Cheddar Ranch*

Garden | *Mixed Greens, Tomato, Cucumber, Ciabatta Crouton, Lemon Vinaigrette* V

Kale & Romaine | *Quinoa, Avocado, Radish, Cucumber, Almonds, Dried Cranberries, Green Goddess Dressing* V

Cauliflower Soup | *Golden Raisin, Pistachio, EVOO*

Mushroom Marsala Soup | *Truffle Whipped Cream*

ENTRÉES Choose Two | Served with Seasonal Vegetables

Scottish Salmon* | *Lemon Caper Dill Sauce*

Thyme Roasted Chicken | *Tarragon Burro Fusso*

Braised Short Ribs | *Bordelaise Sauce*

Vegetable Risotto | *Micro Green Salad*

Roasted Vegetables | *Cauliflower, Fennel, Baby Vegetables, Pesto, Lemon Aioli, Red Pepper Sauce*

UPGRADES

Surf & Turf* | *Add 2 Shrimp or Jumbo Scallop +10*

Oscar Style | *Lump Crab, Bearnaise Sauce +15*

Lobster Truffle Butter +5

ACCOMPANIMENTS Choose One Per Entrée

Coconut Forbidden Rice

Meyer Lemon Chive Risotto

Creamy Parmesan Polenta

Truffle Polenta Cake

Baked Sweet Potato with Fresno Chili Lime Butter

Herb Roasted Baby Potatoes

Horseradish Whipped Mash

Maple & Pancetta Sweet Mash

White Cheddar Smashed Potatoes

DESSERTS Choose One | Additional Dessert +3

Famous Kentucky Bourbon Butter Cake
Vanilla Gelato, Marinated Berries

Crème Brûlée

Opera Cake

Edelweiss Cake

Lemon Meringue Tart

Triple Chocolate Mousse

Tiramisu

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AT VERDE RIVER GOLF & SOCIAL CLUB

LUXURY PACKAGE 95

TRAY PASSED HORS D'OEUVRES Choose Four

GARDEN

Antipasto Skewer | Roasted Tomato, Artichoke, Mozzarella, Greek Olives, Basil Pesto Drizzle V + GF

Pepper Jack Empanada & Chipotle Aioli V

Stuffed Mushrooms | Spinach, Cream Cheese V + GF

Tomato Basil Crostini V

Caprese Skewer | Balsamic Reduction, Basil V + GF

Goat Cheese Olive Tapenade Crostini V

Watermelon & Goat Cheese | Mint & Balsamic Reduction V + GF

LAND

Chicken Satay Skewer & Peanut Sauce GF

Chili-Lime Chicken Kabob GF

Chicken Pot Sticker & Sweet Chili Dipping Sauce

Braised Beef Pot Sticker | Horseradish Cream

Beef & Colby Jack Empanada

Chimichurri Beef Skewer GF

Chicken Slider | Marinated Peppers, Tapenade Aioli

Beef Slider | Pickled Onion, Horseradish Cream Sauce, Arugula

Mini Beef Wellington | Horseradish Cream Sauce

Filet Crostini | Caramelized Balsamic Onions, Roquefort

SEA

Jumbo Lump Crab Cake & Meyer Lemon Aioli

Crab & Spinach Stuffed Mushroom

Sweet Chili Shrimp Satay GF

Tuna Tartare* | Sesame Lime Dressing, Avocado Crema

Sesame Crusted Ahi* | Crispy Wonton, Wasabi

Smoked Salmon Crostini | Boursin Cheese, Dill Caper Emulsion

Bacon & Green Chili Wrapped Shrimp

ACCOMPANIMENTS Choose One Per Entrée

Coconut Forbidden Rice Herb Roasted Baby Potatoes

Meyer Lemon Chive Risotto Horseradish Whipped Mash

Creamy Parmesan Polenta Maple & Pancetta

Truffle Polenta Cake Sweet Mash

Baked Sweet Potato with White Cheddar

Fresno Chili Lime Butter Smashed Potatoes

STARTERS Choose One

Local Mixed Greens | Dried Currants, Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette V + GF

Caesar | Croutons, Shaved Parmesan

Wedge | Baby Iceberg, Cheery Tomatoes, Applewood Bacon, Avocado, White Cheddar Ranch

Garden | Mixed Greens, Tomato, Cucumber, Ciabatta Crouton, Lemon Vinaigrette V

Torn Kale & Romaine | Quinoa, Avocado, Radish, Cucumber, Almonds, Dried Cranberries, Green Goddess Dressing V

Cauliflower Soup | Golden Raisin, Pistachio, EVOO

Mushroom Marsala Soup | Truffle Whipped Cream

ENTRÉES Choose Two | Served with Seasonal Vegetables

Scottish Salmon* | Lemon Caper Dill Sauce

Chilean Sea Bass* | Citrus Aioli

Thyme Roasted Chicken | Tarragon Burro Fusso

8oz Grilled Filet Mignon* | Cabernet Sauce

Braised Short Ribs | Bordelaise Sauce

Lamb Chop | Mint, Chimichurri

Vegetable Risotto | Micro Green Salad

Marinated Grilled Eggplant | Roasted Red Pepper Coulis

Roasted Vegetables | Cauliflower, Fennel, Baby Vegetables, Pesto, Lemon Aioli, Red Pepper Sauce

UPGRADES

Surf & Turf* | Add 2 Shrimp or Jumbo Scallop +10

Oscar Style | Lumb Crap, Bearnaise Sauce +15

Lobster Truffle Butter +5

DESSERTS Choose One | Additional Dessert +3

Famous Kentucky Bourbon Butter Cake

Vanilla Gelato, Marinated Berries

Crème Brûlée

Lemon Meringue Tart

Opera Cake

Triple Chocolate Mousse

Edelweiss Cake

Tiramisu

LATE NIGHT SNACKS Choose One

Crispy Tater Tot & French Fry Bar | Beef Chili, Cheddar, Bacon, Sour Cream, Scallions, Pickled Jalapeño, Bourbon BBQ Sauce

Warm Soft Pretzel Bar | Pretzel Balls & Twists, Jalapeño & Ale Cheese Dips, Stone Ground Mustard

House Made Donut Holes | White Chocolate Mousse, Heath Bar, Oreo, Fruity Pebbles, Cinnamon Toast Crunch

House Made Cookies & Milk | Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin

S'mores Station | Chocolate Squares, Graham Crackers, Peanut Butter Cups, Rollos, Jumbo Marshmallows, Roasting Sticks, Fire Pit

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WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

À LA CARTE TRAY PASSED HORS D'OEUVRES

Additional Hors d'Oeuvres Minimum 25 Pieces Per Order

•Package Selection

GARDEN

- Tomato Basil Crostini 3 ✓
- Cucumber Cream Cheese Roulade 3 ✓ + GF | *Chives*
- Goat Cheese Olive Tapenade 3 | *Italian Parsley, Crostini ✓*
- Stuffed Mushrooms 4 | *Spinach, Cream Cheese ✓ + GF*
- Caprese Skewer 3 | *Balsamic Reduction, Basil ✓ + GF*
- Watermelon & Goat Cheese 3 ✓ + GF | *Mint & Balsamic Reduction*
- Pepper Jack Empanada 3 ✓

LAND

- Peanut Chicken Satay 3 GF
- Chili-Lime Chicken Kabob 3 GF
- Chicken Pot Sticker 4
- Mini Chicken & Waffles 4
- Braised Beef Pot Sticker 4 | *Horseradish Cream*
- Spicy Beef Empanada 4
- Chimichurri Beef Skewer 3 GF
- Mini Pork Belly Tostada 4 | *Apricot Mostarda*
- Chicken Slider 5 | *Marinated Peppers, Tapenade Aioli*
- Beef Slider 5 | *Pickled Onion, Horseradish Cream*
- Meatball Slider 5 | *Provolone, Marinara*
- Mini Beef Wellington 6 | *Demi-Glace*
- Lamb Lollipop 7 | *Red Pepper Romesco GF*
- Filet Crostini 6 | *Caramelized Balsamic Onion, Roquefort*

SEA

- Smoked Salmon Crostini* 4 | *Herbed Cream Cheese, Crispy Capers*
- Crab Stuffed Mushroom 4
- Smoked Salmon Deviled Egg 5 | *Capers, Chives*
- Tuna Tartare* 5 | *Sesame Lime Dressing, Avocado Crema*
- Rock Shrimp Ceviche Shooter 5 | *Cilantro GF*
- Bacon & Green Chile Wrapped Shrimp 6 GF
- Sweet Chili Shrimp Satay 6 GF
- Jumbo Lump Crab Cake 5 | *Meyer Lemon Aioli*
- Sesame Crusted Ahi* 5 | *Crispy Wonton, Wasabi*
- Belgian Endive Lobster Salad 8 | *Lemon Aioli*

STATIONARY DISPLAYS

ARTISANAL CHEESES 14

Assorted Domestic Cheeses, Dried Fruit, Roasted Nuts, Rustic Breads, Crackers

ANTIPASTO BOARD 13

Roasted Peppers, Grilled Asparagus, Marinated Mushrooms, Mixed Olives, Burrata, Grilled Baby Vegetables, Rustic Breads, Crackers, First Pressed Oil, Balsamic Vinegar

BRUSCHETTA BOARD 12

Brie, Fig Jam, Apple, Arugula, Agave Nectar ✓
Boursin Spread, Calabrese, Crushed Olives, Roasted Peppers
Burrata, Garden Cherry Tomatoes, Basil, Pickled Onions, EVOO, Balsamic Reduction ✓

CHARCUTERIE BOARD 18

Prosciutto, Genoa Salami, Calabrese, Olives, Assorted Cheeses, Dried Fruit, Fig Jam, Roasted Mixed Nuts, Whole Grain Mustard, Rustic Breads, Crackers, Pickled Vegetables

SEAFOOD DISPLAY Market Price

Minimum 50 Guests

King Crab Legs, Cocktail Shrimp, Oysters, Green Lip Mussels

Accompaniments | *Mignonette, Cocktail Sauce, Horseradish, Lemon*

Oysters Rockefeller +4 | *Creamed Spinach, Pernod, Lemon, Candied Pancetta, Grana Padano Parmesan Crumbs*

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WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

À LA CARTE PLATED DINNER

Served with Fresh Baked Rolls & Butter, Chef's Seasonal Vegetables, Freshly Brewed Lavazza Regular & Decaf Coffee, and Teas

APPETIZERS

Jumbo Lump Maryland Crab Cake 15
Lemon Aioli, Shaved Fennel Salad

Grilled Shrimp 12 | *White Cheddar Polenta, Marinated Tomato Relish*

Burrata 12 | *Avocado, Medjool Dates, Balsamic, First Pressed Olive Oil, Micro Greens*

Pan Seared Scallop 14 | *Parmesan Chive Risotto, Arugula, Chive Oil*

Ricotta Gnocchi 13 | *Wild Mushroom, Pancetta, Brussels Sprouts, Shaved Grana Padano*

Crispy Pork Belly 15 | *Spicy Hoisin BBQ Sauce, Marinated Cucumber Salad*

SOUP 8

Potato Leek | *Crispy Leeks* ✓

Tomato Bisque | *Crumbled Goat Cheese*

Carrot Ginger | *Caramelized Fennel* ✓

Butternut Squash | *Toasted Pumpkin Seeds, Crème Fraîche* ✓

Caramelized Onion | *Comte Crostini*

SALADS

Local Mixed Greens 12 | *Dried Currants, Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette* ✓

Baby Iceberg Wedge 12 | *Cherry Tomatoes, Applewood Bacon, Avocado, White Cheddar Ranch*

Garden 9 | *Mixed Greens, Tomato, Cucumber, Ciabatta Crouton, Lemon Vinaigrette* ✓

Caprese 13 | *Heirloom Tomato, Mozzarella, Torn Basil, First Pressed Olive Oil, Balsamic Glaze* ✓

Kale & Romaine 12 | *Quinoa, Avocado, Radish, Cucumber, Almonds, Dried Cranberries, Green Goddess Dressing* ✓

ENTRÉES

Choice of up to two proteins plus a vegetarian option. Entrée counts for each selection are due at least seven (7) days prior to the event. When more than one entrée is selected, the client is required to provide table assignments and meal indicators for each guest.

Roasted Chicken 48 | *Sundried Tomato Israeli Cous Cous, Arugula Pesto*

Sweet Chili Glazed Chicken 48 | *Coconut Forbidden Rice, Lemon Grass, Citrus Soy*

Porchetta Roasted Pork Tenderloin* 54 | *Laura Chenel Goat Cheese, Smashed Yukon Potato, Olive Demi*

8oz Grilled Beef Tenderloin* 58 | *Au-Gratin Potatoes, Cabernet Sauce*

Braised Short Ribs 51 | *Gremolata, Oven Cured Tomatoes, Parmesan Polenta, Bordelaise Sauce*

Scottish Salmon* 51 | *Meyer Lemon Chive Risotto, Tarragon Beurre Rouge*

Seasonal White Fish 48 | *Ricotta Gnocchi, Pancetta, Oven Cured Tomato, Spinach, Citrus Aioli*

DUET PLATES

Tenderloin & Chicken* 55 | *White Cheddar Polenta Cake, Roasted Garlic Rosemary Demi*

Chicken & Salmon* 51 | *Sundried Tomato, Israeli Cous Cous, Dill, Chive Sour Cream*

Tenderloin & Salmon* 58 | *Mustard Seed Mash, Green Onion Tarragon Beurre Rouge*

VEGETARIAN/VEGAN 32

Risotto | *Roasted Seasonal Baby Vegetables, Micro Green Salad*

Marinated Grilled Eggplant | *Parmesan Polenta Cake, Grilled Frisée, Roasted Red Pepper Coulis*

Roasted Vegetables | *Cauliflower, Fennel, Baby Vegetables, Pesto, Lemon Aioli, Red Pepper Sauce*

Marinated Cauliflower Steak | *Green Curry Coconut, Golden Raisins, Thai Basil, Tahini Forbidden Rice*

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STATIONS

BYO STREET TACOS 12

Carne Asada, Cilantro Chicken, Pico de Gallo, Avocado Crema, Pickled Onion, Cilantro, Corn & Flour Tortillas

SLIDER BAR 15 Choose Three

Pulled Pork, Cheeseburger, Sloppy Joe, BBQ Chicken, Grilled Veggie

PASTA BAR 10 Chef Attendant 150

Rigatoni & Campanelle

Sauce Choose Two | *Marinara, Alfredo, Pesto, Bolognese*

Toppings | *Basil Chiffonade, Tomatoes, Onions, Mushrooms, Artichoke, Parmesan, Chili Flakes*

Enhancements | *Grilled Chicken +5, Italian Sausage +5, Chef's Meatballs +5, Shrimp +7*

MAC & CHEESE 14

Four Cheese & Pepper Jack | *Jalapeños*

Protein Choose Two | *Shredded Pork, Fried Chicken, Kielbasa, Andouille Sausage, Short Rib, Additional Meats +4 each*

Toppings | *Tomatoes, Mushrooms, Cauliflower, Broccoli, Onion, Corn, Scallions, Pico de Gallo, Chopped Bacon, Funyuns, Green Chilis, Grilled Onions*

MASHED POTATO BAR 10

Red Skin, Sweet & Purple

Toppings | *Chopped Bacon, Pepper Jack, Cheddar, Brown Gravy, Chives, Sour Cream, Sautéed Mushrooms, Butter, Brown Sugar & Cinnamon*

Enhancements | *Fried Chicken +5, Smoked Pulled Pork +5, Short Rib +6*

DIM SUM 13

Chicken or Vegetable Pot Stickers, Shrimp Shui Mai, Pork Bao Buns

Assorted Dipping Sauces

CARVING STATIONS

One Chef Carver per 50 Guests | Chef Carver Fee 150

BEEF TENDERLOIN* 360 Serves 20

Horseradish Cream Sauce, Demi-Glace, Dinner Rolls

WHITE MARBLE FARMS BOURBON & BROWN SUGAR GLAZED PORK LOIN* 175 Serves 20

Whole Grain Mustard, Apricot Chutney, Dinner Rolls

HERB & CITRUS BRINED TURKEY BREAST 200 Serves 20

Cranberry Fennel Marmalade, Brown Gravy, Dinner Rolls

SWEETS

DESSERT DISPLAY 16 Min 25 Guests

Assorted Macarons, Mini Tarts, Chocolate Truffles

Mousse Parfaits | *Valrhona Dark Chocolate Mousse with Chambord Whipped Cream & Valrhona White Chocolate Mousse with Berry Compote*

ASSORTED CUPCAKES 48 Per Dozen

Minimum 12 Per Flavor

Lemon Meringue, Vanilla Bean, Chocolate, Red Velvet, Peanut Butter Cup, Jelly Roll

MINI TART ASSORTMENT 48 Per Dozen

Apple Cobbler, Lemon Meringue, Chocolate Ganache, Key Lime, Chocolate Caramel Pecan

ASSORTED FRENCH MACARONS 40 Per Dozen

Vanilla, Chocolate, Pistachio, Raspberry, Cassis, Salted Caramel

SUNDAE & FLOAT STATION 12

Chef Attendant 150 | Min 25 Guests

Vanilla Bean Ice Cream

Toppings | *Whipped Cream, Chocolate Sauce, Cherries, Caramel Sauce, Chopped Nuts, Toffee Bits, Sprinkles, Crushed Oreos, Chopped Reeses*

Root Beer & Orange Soda

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LATE NIGHT SNACKS

DELUXE COFFEE STATION 9

Freshly Brewed Lavazza Coffee & Decaffeinated Coffee

Assorted Gourmet & Herbal Teas

2% Milk & Half/Half Soy or Almond Milk upon request

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup, Whipped Cream

BREAKFAST TACOS 11

Scrambled Egg, Chorizo, Potatoes, Peppers

Guacamole, Salsa, Pico de Gallo, Sour Cream, Queso Fresco, Corn Tortillas

HOT PRETZEL STATION 9

Traditional Warm Pretzels

Dipping Sauces | *Whole Grain Mustard, Beer Cheese Dip, Chocolate*

DONUT HOLES 9

Oreo, Heath Bar, Fruity Pebbles, Cinnamon Toast Crunch

COOKIES & MILK 9

Chocolate Chip, Peanut Butter, Oatmeal Raisin

S'MORES STATION 10

Hershey's Chocolate Squares, Graham Cracker Squares, Jumbo Marshmallows

Roasting Sticks & Outdoor Fire Pit

TATER TOT & FRY BAR 12

Crispy Tater Tots, French Fries, Beef Chili, Cheddar, Bacon, Scallions, Sour Cream, Pickled Jalapeño, Bourbon BBQ Sauce

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HOSTED BAR PACKAGES Priced Per Person, Per Hour

LUXURY 26 First Hour | +14 Each Additional Hour

Spirits | *Grey Goose, Bombay Sapphire, Casamigos Blanco, Captain Morgan, Crown Royal, Bulleit Bourbon, Johnnie Walker Red*

Wine | *Sonoma Cutrer Chardonnay, Wairau River Sauvignon Blanc, Juggernaut Cabernet, Hahn SLH Pinot Noir, Chandon Sparkling*

Craft Beer | *Four Peaks Kilt Lifter, Four Peaks Hop Knot IPA*

Import Beer | *Stella Artois, Corona Extra*

Domestic Beer | *Coors Light, Miller Lite, Budweiser, Michelob Ultra*

Non-Alcoholic | *Coke Products, Juices, N/A Beer*

Toast | *Chandon Sparkling, Sparkling Cider*

Wine with Dinner | *Sonoma Cutrer Chardonnay, Juggernaut Cabernet Sauvignon*

PREMIUM 24 First Hour | +12 Each Additional Hour

Spirits | *Tito's, Beefeater, Hornitos Plata, Sailor Jerry, Jim Beam, Jack Daniel's, J&B Scotch*

Wine | *La Creme Chardonnay, Whitehaven Sauvignon Blanc, Meiomi Pinot Noir, Hess Cabernet Sauvignon, Zonin Prosecco*

Import Beer | *Stella Artois, Corona Extra*

Domestic Beer | *Coors Light, Miller Lite, Budweiser, Michelob Ultra*

Non-Alcoholic | *Coke Products, Juices, N/A Beer*

Toast | *Zonin Prosecco, Sparkling Cider*

DELUXE 22 First Hour | +10 Each Additional Hour

Spirits | *Platinum 7 Vodka, Miles Gin, Corazon Tequila, Cane Rum, Jim Beam, Benchmark Bourbon, Clan McGregor Scotch*

Wine | *Simply Chardonnay, Angeline Sauvignon Blanc, Angeline Pinot Noir, Simply Cabernet Sauvignon, Zonin Prosecco*

Domestic Beer | *Coors Light, Miller Lite, Budweiser, Michelob Ultra*

Non-Alcoholic | *Coke Products, Juices, N/A Beer*

BEER & WINE 18 First Hour | +8 Each Additional Hour

Wine | *Simply Chardonnay, Angeline Sauvignon Blanc, Angeline Pinot Noir, Simply Cabernet Sauvignon, Zonin Prosecco*

Craft Beer | *Four Peaks Kilt Lifter, Four Peaks Hop Knot IPA*

Import Beer | *Stella Artois, Corona Extra*

Domestic Beer | *Coors Light, Miller Lite, Budweiser, Michelob Ultra*

Non-Alcoholic | *Coke Products, Juices, N/A Beer*

BEVERAGE PACKAGE OPTIONS

HOSTED BAR

The client selects a beverage tier and set number of hours to host for their guests. A hosted bar is paid by the client on a per guest, per hour basis in advance.

PARTIAL HOSTED BAR

The client hosts a portion of the bar hours for their guests during the event. When the hosted bar hours end, a "cash bar" begins. The guests become responsible for paying for their beverages on a per drink basis.

CASH BAR

Requires a bartender and cashier per bar at a rate of \$150 each. Cash bar drink prices include tax and service charge.

BARTENDER FEE

One bartender is required per 50 guests at a rate of \$150 each for up to 5 hours. Additional hourly rate of \$50 per bartender, per additional hour may be added. The number of bartenders may be determined by the Club based upon proper service standards for the guaranteed attendance.

ADD-ONS Priced Per Person

Champagne Toast 8

Sparkling Cider Toast 4

ADDITIONAL INFORMATION

Bar must remain open continuously. Package hours cannot be split up during the event.

No shots, shooters, or doubles available.

WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

BRIDAL SUITE SERVICES Priced Per Person

BREAKFAST BITES 24

Mini Donuts & Muffins

Yogurt Parfait

Breakfast Sandwiches

Coffee, Tea, & Bottled Water Station

SANDWICHES & WRAPS 18

Choice of Three Deli Sandwiches

House Chips

BUBBLES & BRUNCH 48

Seasonal Fruit & Fresh Berries

Breakfast Pastries, Mini Muffins, Fruit Preserves

Brown Sugar Glazed Bacon

Lemon Ricotta Pancakes

Potato Hash

Caprese Salad

Chocolate Flourless Cake

Fresh Orange & Cranberry Juice

Coffee & Mimosa Station

FRESH FRUIT BAR 19

Seasonal Fruit & Fresh Berries

Vanilla Yogurt Parfait | *Fresh Berries, Granola*

Whole Strawberries | *Whipped Cream, Brown Sugar*

CHIPS & DIPS 19

Tortilla | *Guacamole, Salsa*

Kettle | *Maui Onion Dip, Herb Ranch*

Pita | *Hummus, Chili Con Queso, Fiesta Chips*

Sliced Baguette | *Warm Spinach Artichoke Dip*

DRY SNACKS 12

Freshly Popped Popcorn

Premium Mixed Nuts | *Spicy Nut Mix, Dried Fruit & Nut Mix, Wasabi Chickpeas*



WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB

PIMA BRUNCH RECEPTION 26

One Hour Hosted Bellini & Mimosa Bar | *Peach Bellini, Kir Royal, Mimosas*

Tray Passed Hors d'Oeuvres | *Choice of two hors d'oeuvres per guest*

Champagne & Sparkling Cider Toast | *One glass per guest*

GRAND BRUNCH BUFFET 65 Priced Per Person

Seasonal Sliced Fruit & Berries

Breakfast Breads & Pastries, Whipped Butter, Fruit Preserves

Sausage & Bacon

Chef's Seasonal Vegetables

Coffee, Tea, & Juices

SAVORY Choose One

Scrambled Eggs, Chives

Chilaquiles Verde | *Crispy Tortilla Strips, Tomatillo Salsa, Queso Fresco, Cilantro, Crème Fraîche*

Frittata | *Sundried Tomato, Fontina, Basil Oil*

Breakfast Strata | *Italian Sausage, Onions, Spinach, Tomatoes, Fontina*

SWEET Choose One

Belgian Waffles | *Berry Compote, Vanilla Whipped Cream, Maple Syrup*

French Toast Croissant Casserole | *Vanilla, Cinnamon, Berry Compote, Maple Syrup*

Pancakes | *Choice of Blueberry, Buttermilk or Chocolate Chip Berry Compote, Vanilla Whipped Cream, Maple Syrup*

LUNCH SALAD Choose Two

Local Mixed Greens | *Dried Cranberries, Almonds, Goat Cheese, Balsamic Vinaigrette*

Baby Iceberg Wedge | *Applewood Smoked Bacon, Avocado, Cherry Tomatoes, White Cheddar Ranch*

Butter Lettuce | *Cherry Tomato, Cucumber, Ciabatta Croutons, Champagne Vinaigrette*

LUNCH ENTRÉE Choose One

Citrus Brined Chicken | *Grilled Apple & Onion Chutney*

Grilled Salmon* | *Marinated Tomato Roasted Garlic Relish*

Sundried Tomato Pasta Caponata

ACCOMPANIMENTS Choose One

Coconut Forbidden Rice

Meyer Lemon Chive Risotto

Creamy Parmesan Polenta

Truffle Polenta Cake

Baked Sweet Potato with Fresno Chili Lime Butter

Herb Roasted Baby Potatoes

Horseradish Whipped Mash

Maple & Pancetta Sweet Mash

White Cheddar Smashed Potatoes

DESSERTS

Choose One | Additional Dessert +3

Famous Kentucky Bourbon Butter Cake | *Vanilla Gelato, Marinated Berries*

Crème Brûlée

Opera Cake

Edelweiss Cake

Lemon Meringue Tart

Triple Chocolate Mousse

Tiramisu

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. All prices subject to 22% service charge + 6.3% tax on food & beverage. Prices are subject to change.

WEDDINGS

AT VERDE RIVER GOLF & SOCIAL CLUB



DÉCOR ENHANCEMENTS

CHAIR UPGRADES

Priced Per Chair

Halo

Infinity

Oval Gold

Crossback

Clear Acrylic Chiavari

ADDITIONS

Priced Individually

Farm Table

Wine Barre

Wine Barrel Table

Heater

Staging

SWEETHEART TABLE BACKDROPS

10' Single Layer

10' Double Layer

All prices subject to 22% service charge + 6.3% tax on food & beverage. Prices are subject to change.