

# *Weddings at Superstition Springs Golf Club*


## *Congratulations!*

The question was popped, the ring is in place and you are ready to become Mr. & Mrs., now it is time to choose the perfect venue. Planning a wedding can be overwhelming, but here at Superstition Springs the dedicated bridal staff will work closely with you to make planning your special occasion stress free. The views from our spacious Grand Ballroom are second only to the caring and genuine staff, and our catering is among the best in Arizona. You've been dreaming of this day your entire life and now it is your time to shine! Thank you for considering us to be apart of your big day and I can't wait to hear your story!

*Sincerely,*

Starr Gippe  
Private Events Director  
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Superstition Springs Golf Club



# General Information

## Deposits and Policies

A non-refundable deposit, which is applied to your food and beverage total, is required, along with a signed Catering Contract, to reserve your date. The amount of the initial deposit is \$1000.00. A deposit schedule will be determined for your event and listed explicitly in the Catering Contract. Final count and final payment are due (7) business days prior to the event.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include service charge, state sales tax or ceremony fees. The requirements are stated in the Catering Contract. For minimum requirements for an event under consideration, please contact the Catering Department.

A 21% Service Charge and current State Sales Tax will be added to all food and beverage items. **The Service Charge is taxable in the State of Arizona.**

All events have a maximum time limit of five (5 ½ ) hours (Including Ceremony and Reception). If additional time is required, arrangements may be made with the Catering Department prior to the event. Additional charges may apply.

We ask you to confirm the total number of guests that will be attending at least seven (7) business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by the club. We offer a variety of menu selections and packages designed to accommodate any event.

Final menu selections, room arrangements and other details are due forty-five (45) days prior to your event. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event.

## Directions

From 60 East take Exit 188, turn right onto Power Road. At second signal, turn right on to Baseline Road. Follow approximately ¼ mile and the club's entrance will be on the right.

## Room Capacity

Area	Sq. Feet	Dimensions	Height	Banquet Seating
Ballroom	3,100	50 x 62	28'	170
Ceremony				170



## *Wedding Ceremony*

White Garden Chairs

Table for Unity Candle or Sand Ceremony

Premium Four Column Gazebo with Water Features

Private Changing Suites for Bride and Groom

Ceremony Coordinator for Rehearsal and Day of Assistance

Seating Accommodations for up to 200

The Club will make every effort to accommodate your request for a rehearsal prior to the event. However, the date and time will be determined by availability of the space and confirmed through the Catering Department.

# Reception Packages

## Shine

Warm Rolls & Butter  
Choice of One Cold Hors D'oeuvres Station  
Choice of One Salad  
Choice of Two Accompaniments  
Choice of One Chafered Entrée  
Unlimited Fruit Punch Station  
Gourmet Coffee or Hot Chocolate Station  
Champagne and Sparkling Cider Toast  
Custom Wedding Cake  
**\$38.99 ++ per adult person**  
\$21.99 ++ per child (ages 5 ~ 12)

## Sparkle

Warm Rolls & Butter  
Choice of Two Cold Hors D'oeuvres Stations  
Choice of One Salad  
Choice of Two Accompaniments  
Choice of Two Chafered Entrées  
Unlimited Soda  
Unlimited Fruit Punch Station  
Gourmet Coffee or Hot Chocolate Station  
Champagne and Sparkling Cider Toast  
Custom Wedding Cake  
**\$52.99 ++ per adult person**  
\$29.99 ++ per child (ages 5 ~ 12)

# Reception Packages

## *Glisten*

First Hour of Beer, Wine & Soft Drinks  
Warm Rolls & Butter  
Choice of Two Cold Hors D'oeuvres Stations  
Choice of One Butler Passed Hors D'oeuvres  
Choice of Two Salads  
Choice of Two Accompaniments  
Choice of One Carving Station  
Choice of One Chafered Entrée  
Unlimited Fruit Punch Station  
Gourmet Coffee or Hot Chocolate Station  
Champagne and Sparkling Cider Toast  
Custom Wedding Cake  
**\$65.99 ++ per adult person**  
\$36.99 ++ per child (ages 5 ~ 12)

## *Dazzle*

First Hour of Beer, Wine & Soft Drinks and Liquor  
Warm Rolls & Butter  
Choice of Five Butler Passed Hors D'oeuvres  
Choice of Two Salads  
Choice of Three Accompaniments  
Choice of One Carving Station  
Choice of One Chafered Entrée  
Candlelight Wine Service with Dinner  
Unlimited Fruit Punch Station  
Gourmet Coffee or Hot Chocolate Station  
Champagne and Sparkling Cider Toast  
Custom Wedding Cake  
**\$78.99 ++ per adult person**  
\$43.99 ++ per child (ages 5 ~ 12)

# *Buffet Menu Selections*

## *Shine*

### **Hors D'oeuvre Displays**

#### **Choice of One:**

Sliced Seasonal Fruit Display  
Fresh Vegetable Crudités with Savory Pesto Ranch

### **Salads**

#### **Choice of one:**

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano

Medley of Mixed Greens with Traditional Accompaniments  
House Dressing and Fat Free Italian

Oriental Sesame Salad

### **Accompaniments**

#### **Choice of Two:**

Baby Carrots with Zucchini & Squash  
Broccoli & Cauliflower with Citrus Butter  
Roasted Garlic Soy Green Beans  
Herb Roasted Yukon Potatoes  
Basmati Rice Pilaf  
Tomato-Basil Cheese Tortellini  
Cheddar Chive Whipped Potatoes  
Bourbon Sweet Potato Mash

### **Entrees**

#### **Choice of One:**

Teriyaki Glazed Chicken Breasts  
Sonoma Chicken, Lightly Bread with Orange Sage Buerre Blanc  
Panko Encrusted Chicken with Supreme Sauce

# *Buffet Menu Selections*

## *Sparkle*

### **Hors D'oeuvre Displays**

#### **Choice of Two:**

Imported & Domestic Cheese Display with Assorted Crackers  
Sliced Seasonal Fruit Display  
Fresh Vegetable Crudités with Savory Pesto Ranch

### **Salads**

#### **Choice of one:**

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano

Medley of Mixed Greens with Traditional Accompaniments  
House Dressing and Fat Free Italian

Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives

Oriental Sesame Salad

### **Accompaniments**

#### **Choice of Two:**

Baby Carrots with Zucchini & Squash  
Broccoli & Cauliflower with Citrus Butter  
Roasted Garlic Soy Green Beans  
Herb Roasted Yukon Potatoes  
Basmati Rice Pilaf  
Tomato-Basil Cheese Tortellini  
Cheddar Chive Whipped Potatoes  
Bourbon Sweet Potato Mash

### **Entrees**

#### **Choice of Two:**

Herb Encrusted Top Round  
with Au Jus & Creamy Horseradish Sauce  
Teriyaki Glazed Chicken Breasts  
Sonoma Chicken, Lightly Bread with Orange Sage Buerre Blanc  
Panko Encrusted Chicken with Supreme Sauce  
Grilled Herb Salmon with Ginger Citrus or White Wine Dill  
Marsala Dijon Pork loin Or Chicken

# *Buffet Menu Selections*

## *Glisten*

### **Hors D'oeuvre Displays**

#### **Choice of Two:**

Imported & Domestic Cheese Display with Assorted Crackers  
Sliced Seasonal Fruit Display  
Fresh Vegetable Crudités with Savory Pesto Ranch

### **Salads**

#### **Choice of Two:**

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano  
Medley of Mixed Greens with Traditional Accompaniments with  
House Dressing and Fat Free Italian  
Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives  
Oriental Sesame Salad  
Spinach Salad with Strawberries, Toasted Almonds and Feta-Berry Dressing

### **Accompaniments**

#### **Choice of Two:**

Baby Carrots with Zucchini & Squash  
Broccoli & Cauliflower with Citrus Butter  
Roasted Garlic Soy Green Beans  
Sugar Snap Peas & Carrot Medley  
Basmati Rice Pilaf  
Herb Roasted Yukon Potatoes  
Tomato-Basil Cheese Tortellini  
Cheddar Chive Whipped Potatoes  
Bourbon Sweet Potato Mash  
Buttered Lobster Mash (\$1.00pp)

### **Entrees**

#### **Choice of One Carving Station:**

Herb Crusted Top Sirloin with Au Jus & Creamy Horseradish Sauce  
Oven Roasted Beef Tenderloin with Cabernet Reduction

#### **Choice of One Chafered Entree:**

Poblano Chicken Roulade with Cilantro Cream  
Teriyaki Glazed Chicken Breasts  
Sonoma Chicken, Lightly Bread with Orange Sage Beurre Blanc  
Panko Encrusted Chicken with Supreme Sauce  
Marsala Dijon Pork loin Or Chicken  
Grilled Herb Salmon with Ginger-Citrus or White Wine Dill  
Grilled Cod Loin with Pineapple-Mango Relish



Tortellini Provencal w/ Chicken or Shrimp

## *Buffet Menu Selections*

### *Dazzle*

#### **Hors D'oeuvres**

**Choice of Five Butler Passed Hors D'oeuvres**

#### **Salads**

##### **Choice of Two:**

Classic Caesar Salad with Garlic Croutons & Shaved Parmesan Reggiano  
Medley of Mixed Greens with Traditional Accompaniments with  
House Dressing and Fat Free Italian  
Italian Antipasto Display with Dry Salami, Assorted Cheeses and Kalamata Olives  
Oriental Sesame Salad  
Spinach Salad with Strawberries, Toasted Almonds and Feta-Berry Dressing

#### **Accompaniments**

##### **Choice of Three:**

Baby Carrots with Zucchini & Squash  
Broccoli & Cauliflower with Citrus Butter  
Roasted Garlic Soy Green Beans  
Sugar Snap Peas & Carrot Medley  
Basmati Rice Pilaf  
Herb Roasted Yukon Potatoes  
Tomato-Basil Cheese Tortellini  
Cheddar Chive Whipped Potatoes  
Bourbon Sweet Potato Mash  
Buttered Lobster Mash

#### **Entrees**

##### **Choice of One Carving Station:**

Herb Crusted Prime Rib with Au Jus & Creamy Horseradish Sauce  
Beef Tenderloin with Cabernet Reduction or Béarnaise Sauce  
Herb Rack of Lamb

##### **Choice of One Chafered Entree:**

Poblano Chicken Roulade with Cilantro Cream  
Teriyaki Glazed Chicken Breasts  
Sonoma Chicken, Lightly Bread with Orange Sage Beurre Blanc  
Panko Encrusted Chicken with Supreme Sauce  
Marsala Dijon Pork loin Or Chicken  
Grilled Herb Salmon with Ginger-Citrus or White Wine Dill  
Grilled Cod Loin with Pineapple-Mango Relish  
Tortellini Provencal w/ Chicken or Shrimp

# *Black Tie Hors D'oeuvres*

## *Cold Hors D' Oeuvres*

Fresh Vegetable Crudités with Pesto Ranch Dipping Sauce  
Seasonal Fresh Fruit  
Imported and Domestic Cheeses with Cracker Assortment  
Bacon & Chive Deviled Eggs  
Mediterranean Tomato Feta Bruschetta  
Shrimp & Crab Crostini  
Cucumber, Roasted Tomato & Avocado Canapé

## *Hot Hors D' Oeuvres*

Thai Spring Rolls  
Sausage Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Chimichurri Shrimp Skewer  
Spanakopita  
Cheesy Spinach & Artichoke Dip  
Sesame Chicken Satay Skewers

Choice of Four: \$21.00++ per person  
Each Additional Item: \$4.00++ per person

Based on Two Hours of Hors D'oeuvre Consumption

# *Late Night Snacks*

**Keep the party going!**

**Build Your Own S'mores Bar**

Complete with all the necessities: Marshmallows, Chocolate, Graham Crackers and cooking items

*\$10.00++ per person*

**Assorted Miniature Pizza's**

*\$10.50++ per person*

**Gourmet Grilled Cheese Sandwiches**

Bacon, Tomato, Jalapeno and Original

*\$8.00++ per person*

**Macaroni & Cheese Bar**

Macaroni and cheese with assorted toppings

*\$7.00++ per person*

**Miniature Tacos with Chips & Salsa**

*\$5.50++ per person*

**Sliders, Miniature Corn Dogs, & French Fries**

*\$9.75++ per person*

**Chicken Tenders, Mozzarella Sticks, & Buffalo Wings**

*\$11.00++ per person*

~ French Fries and Onion Rings can be added to any late night snack for \$2.00 additional ~

## *Reception Enhancements*

Chair Cover & Tie Backs  
\$3.75 Each

Floor Length Poly Tablecloths  
\$12.00 Each

Floor Length Lamoure Tablecloths  
\$24.00 Each

Chocolate Covered Strawberries  
\$1.99 Each

Belgium Chocolate Fountain with Four Dipping Items  
\$8.00 per guest

Upgrade Champagne Toast to Asti Spumante  
\$1.50 per glass

Custom Ice Sculpture  
\$500.00

## *Bridal / Groom Dressing Suite Extras*

(Based on 12 servings)

Vegetable Crudités with Pesto Ranch Dip  
\$34.00

Imported and Domestic Cheese Platter with Cracker Assortment  
\$34.00

Sliced Fresh Seasonal Fruits  
\$34.00

Assorted Mini Croissant Sandwiches  
\$42.00

Chocolate Covered Strawberries  
\$1.99 each

Bottle of Champagne or House Wine  
\$22.00

# *Wine List*

## **Sparkling Wines**

	<b>Glass</b>	<b>Bottle</b>
Korbel Brut, Brown Forman	\$7.00	\$41.90
Wycliff Brut, Gallo	\$5.00	\$22.75
Domaine Carneros, Taittinger	\$7.00	\$70.80

## **House Wines**

Chardonnay, Coastal Vines	\$5.50	\$22.00
Cabernet Sauvignon, Coastal Vines	\$5.50	\$22.00
Merlot, Coastal Vines	\$5.50	\$22.00
White Zinfandel, Coastal Vines	\$5.50	\$22.00
White Zinfandel, Pinot Grigio	\$5.50	\$22.00

## **White Wines**

Sauvignon Blanc, Trinchero	\$7.75	\$28.60
Pinot Grigio, Cavit	\$7.75	\$28.60
Reisling, Hogue	\$9.00	\$42.85
Chardonnay, Napa Cellar	\$9.95	\$49.50
Chardonnay, Chalk Hill	\$18.95	\$91.95

## **Red Wines**

Red Wine Blend, Menage a Trois	\$7.75	\$31.95
Pinot Noir, Blackstone	\$7.95	\$34.95
Merlot, Coppola	\$10.50	\$52.00
Cabernet Sauvignon, Benziger	\$10.25	\$50.95
Shiraz, Penfolds	\$15.95	\$79.95

Our house wines and a variety of the above wines are available at all times. Please let us know if you request a particular brand from the above list to be available at your event.



## *Well Brands*

Beam Eight Star  
Castillo Rum  
Clan MacGregor  
Early Times  
Korbel Brandy  
Matador Tequila  
Popov Vodka  
Ron Castillo Rum

## *Call Brands*

Absolute/Flavors  
Grant's Family Reserve  
J&B Rare  
Jack Daniels  
Jameson Irish  
Jim Beam  
Johnny Walker Red  
Jose Cuervo Black  
Jose Cuervo Gold  
Malibu Coconut  
Midori  
Bacardi Select  
Bacardi/Flavors  
Beefeater  
Bombay  
Bombay Sapphire  
Canadian Club  
Captain Morgan  
Chivas Regal  
Dewar's  
Di Saronno  
Myers Dark  
Sambuca  
Seagram's 7  
Seagram's V.O.  
Smirnoff/Flavors  
Southern Comfort  
Stoli  
Tanqueray  
Tequila 1800  
Wild Turkey

## *Cocktail Service*

### *Premium Brands*

Chambord Liqueur  
Chivas Regal 12  
Courvoisier  
Baileys Irish Crème  
VS  
Crown Royal  
Dewar's 12  
Grand Marnier  
Grey Goose  
Kahlua  
Patron

# Banquet Beverage Service

## Per Drink Price (plus tax):

Soft Drinks and Iced Tea	\$3.00
Draft Beer	\$5.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Well Liquors	\$7.00
Call Brand Liquors	\$8.00
Premium Brand Liquors	\$10.00

## Specialty Stations (16-8oz servings per gallon):

Sangria Station	\$38.00 per gallon
Champagne Punch Station	\$35.00 per gallon

## Keg Prices:

Domestic Keg	\$275.00
Imported Keg	\$350.00

## Four Hours Hosted Package Prices:

Domestic Beer, House Wine and Soft Drinks	\$12.00 ++ per adult for first hour \$5.00++ per adult per add. Hour
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House Open Bar (excludes shots & doubles) Domestic Beer, Wine and Soft Drinks	\$15.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Premium Open Bar (excludes shots & doubles) Domestic and Import Beer, Wine and Soft Drinks	\$20.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Exclusive Open Bar Domestic and Import Beer, Wine and Soft Drinks	\$25.00 ++ per adult for first hour \$5.00++ per adult per add. hour
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Unlimited Soft Drinks and Iced Tea	\$ 2.50 ++ per guest
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## Hosted Bar Tab Option:

Client can authorize a preset dollar amount to be used as specified to host the bar. When your account reaches set amount, you then have the option of extending the bar tab the night of the event. Payment for the extension must be paid at the conclusion of the event with cash or credit card. Service charge and sales tax will be added to any hosted amount.

In accordance with Arizona State Liquor Law all alcoholic beverages must be purchased and served by Superstition Springs Golf Club. The Club cannot sell or condone the sale or consumption of alcoholic beverages to any person under the age of 21.