



# 2017 BANQUET

*Menu Packages*



**VERRADO GOLF CLUB**

4242 North Golf Drive, Buckeye, AZ 85396  
623-388-3000 | [www.verradogolfclub.com](http://www.verradogolfclub.com)





AN EXPERIENCE  
unlike  
any  
other...

**Verrado Golf Club** offers one of the most dramatic natural settings of any venue in Arizona.

The beautiful surroundings of the White Tank Mountains make the Verrado Golf Club the ideal picturesque location for rehearsal dinners, surprise parties, corporate events and weddings.

Our grille and banquet rooms provide an intimate setting, featuring breathtaking views of our 18th hole making it the perfect backdrop for any special event.

At the Verrado Golf Club we will help you enjoy your special event without worry. We offer a large selection of menus, presented in a variety of ways. You may also let our talented Executive Chef and Culinary Team create a custom menu for your special event.

We sincerely hope we can help you in creating a very special and memorable event.

Call today to schedule your appointment for a tour of the most beautiful location in the West Valley.

**623-388-3002**



## BREAKFAST SELECTIONS

### BREAKFAST BUFFETS

Buffet prices are per person, all buffets are a minimum of 20 guests.

#### FRESH START 13.

- Yogurt Parfaits House Granola
- Fresh Fruit
- Bagels & Cream Cheese
- Apple & Orange Juice

#### SHOTGUN BREAKFAST 12.5

- Fresh Fruit Tray
- Breakfast Pastries Assortment
- Apple & Orange Juice

#### THE SCRAMBLE 20.

Includes the Shotgun with the following additions:

- Scrambled Eggs
- House Potatoes
- Bacon or Sausage
- Apple & Orange Juice

#### THE PLAYERS BUFFET 23.

Includes the Shotgun with the following additions:

- Biscuits & Gravy
- Scrambled Eggs
- House Potatoes
- Bacon
- Sausages
- Waffles
- Apple & Orange Juice

### BEVERAGE STATION OPTIONS

- Coffee & Hot Tea 3.5
- Iced Tea & Lemonade 3.5
- Coffee Airpot 30.

### AUDIO & VIDEO EQUIPMENT

- Screen
- Projector
- Flip Charts
- Easels



## LUNCH SELECTIONS

### LUNCH BUFFETS (20 person minimum)

#### DELI BUFFET 18.

Variety of demi sandwiches on mini Brioche rolls

- Honey Sliced Ham
- Smoked Turkey Breast
- Vegetarian
- Sliced Roast Beef

Relish Tray of

- Sliced Tomato
- Slice Onion
- Lettuce
- Cheddar Cheese
- Swiss Cheese
- American Cheese

Served With

- Caesar Salad
- House Potato Chips
- Cookie variety

#### BACKYARD BBQ 20.

- Hamburgers
- Hot-dogs
- Southwest Style Baked Beans

Relish Tray of

- Sliced Tomato
- Sliced Onion
- Lettuce
- Cheddar Cheese
- Swiss Cheese
- American Cheese
- Kaiser Rolls

Served With

- Caesar Salad
- House Potato Chips
- Cookie Variety

#### ARIZONA COOKOUT 24.

- Barbecued Chicken
- Smoked Beef Brisket
- Southwest Style Beans
- Corn Succotash

Relish Tray of

- Sliced Tomato
- Sliced Onion
- Lettuce
- Cheddar Cheese
- Swiss Cheese
- American Cheese
- Kaiser Rolls

Served With

- House Rolls
- Caesar Salad
- Crisp Cole Slaw
- House Chips
- Cookie Variety

#### BUFFETS

Include A Beverage Station of:

- Iced Tea
- Lemonade
- Fruit Infused Water





## HORS D'OEUVRES

Select an appetizer to enhance your special day from our Chef's custom menu.

## PLATTERS

Serves up to 50 Guests

**Cheese Tray** 275.

Assorted Domestic and Imported Cheeses and Grapes, served with Crackers.

**Fresh Fruit Platter** 150.

Assorted Fruits

**Vegetable Crudité** 150.

Assorted Vegetables can be served with dipping sauce

**Bruschetta Board** 175.

Fresh diced tomato basil salsa with capers, parmesan cheese and grilled breads. Build your own bruschetta to taste.

**Charcuterie Board** 250.

Specialty Cured meats, imported cheeses, olive selection and pine nuts for topping.

**Spinach and Artichoke Dip** 150. Creamy spinach dip served with pita chips and herb brioche crostini

**Chicken Quesadillas** 200.

Stuffed with grilled chicken and shredded cheese blend, served with fresh sour cream and pico de gallo.

**Vegetarian Spring Rolls** 175.

Crispy spring rolls served with spicy Thai sauce.

**Mini Beef Wellington** 275.

Flaky puffed pastry stuffed with beef tenderloin and mushroom duxelle topped with beef demi glace.

**Beef Skewers** 200.

Tenderloin skewers brushed with spicy peanut sauce.

**Chicken Satay** 200.

Roasted chicken skewers brushed with spicy peanut sauce.

**Smoked Salmon** 275.

Served with herb brioche crostini, fresh sliced tomato, shaved red onion and capers.

**Stuffed Tomatoes** 175.

Fresh cherry tomatoes stuffed with herbed and goat cheese

**Stuffed Mushroom Caps** 225.

Stuffed with crab, cheese and seasoned breadcrumbs

**Fried Ravioli** 225.

Crispy fried cheese ravioli topped with shaved parmesan, served with house marinara sauce.

**Fried Mac & Cheese Balls** 225.

Creamy macaroni and cheese lightly breaded and crisp fried, served with house dressing for dipping.

**Antipasto Skewers** 175.

Cherry tomato, provolone cheese, artichoke heart and roasted peppers, drizzled with balsamic dressing and fresh basil



## PLATED & BUFFET SELECTIONS

### ENTREES plated price

**Grilled Top Sirloin 32.**

8 oz. Topped with Shallot Thyme Demi-Glace  
*\*for buffet add 10. per person to buffet price*

**Grilled New York Strip 39.**

12 oz. Topped with Shallot Thyme  
Demi-Glace and Sautéed Mushrooms  
*\*for buffet add 10. per person to buffet price*

**Filet Mignon 39.**

6 oz. Topped with Shallot Thyme  
Demi-Glace  
*\*for buffet add 10. per person to buffet price*

**Roasted Prime Rib 39.**

12 oz. Served with creamy Horseradish and Au Jus  
*\*for buffet add 10. per person to buffet price*

**Herb Roasted Chicken 26.**

Roasted Breast Seared Crisp and oven roasted with pan jus  
*\*for buffet add 6. per person to buffet price*

**Maple Pecan Pork Tenderloin 27.**

Roasted pork marinated in Herbs and Maple Syrup  
Cruised with Crushed Pecans  
sliced into medallions  
*\*for buffet add 6. per person to buffet price*

**Grilled Iowa Chop 32.**

12 oz. Topped with Blue Cheese Crumbles,  
Chopped Bacon, and Green Onions  
*\*for buffet add 10. per person to buffet price*

**Chicken Piccata 26.**

Lightly Breaded and Seared Chicken Breast with Lemon  
Caper Sauce  
*\*for buffet add 6. per person to buffet price*

**Chicken Marsala 26.**

Seared Chicken Breast with a Mushroom Marsala Sauce  
*\*for buffet add 6. per person to buffet price*

**Sweet Mustard Crusted Salmon 27.**

Salmon seared and crusted with a Honey  
Mustard Crust  
*\*for buffet add 6. per person to buffet price*

**Chicken Carbonara Pasta 26.**

Grilled Chicken, crisp pancetta, finished with a rich creamy  
garlic sauce Served over spaghetti noodles  
*\*for buffet add 6. per person to buffet price*



## SIDE SELECTIONS

### Plated entrées

are served with one each of the following items:

- Salad selection
- Starch selection,
- Vegetable selection
- Dinner rolls & butter

### Buffet dinners *(minimum of 20 guests)*

Served with the following items:

- Two entrées selections
- Two salad selections
- One vegetable selection
- One starch selection
- Dinner rolls & butter

### Additional Buffet Options

*(Charge is per item, per person)*

Salads 3.

Starch 3.

Entrée 8.

## SALAD SELECTION

### Mixed Greens

Spring greens with Red Onion, Tomatoes Parmesan Cheese and Croutons

### Caesar

Chopped Romaine, Shredded Parmesan Cheese and Croutons with Caesar Dressing

### Spinach

Baby spinach with Red Onion, Hard-boiled egg, Bacon, Candied Pecans, and Balsamic dressing

### Antipasto

Selection of Gourmet meats and cheeses

### Ensalada Caprese

Heirloom Tomatoes, Mozzarella, Basil, and Extra Virgin Olive Oil

## VEGETABLE SELECTION

Green Beans

Asparagus

Broccoli

Matchstick Vegetables

## STARCH SELECTION

Roasted Garlic Mashed Potatoes

Herb Roasted Red Skin Potatoes

Potatoes Au Gratin

Long Grain and Wild Rice





# BEVERAGE SERVICE

Your special event calls for a celebration!

Our bar packages offer something for everyone. Customize your bar selection to fit your personal taste.

We offer a wide variety of beer, wine and liquor. Special orders\* may be requested for your special day.

\*All special orders will be brought in at

- Full bottle price for liquor
- Full case price for beer
- Full case price for wine

All spirits must be ordered through one of our vendors, no liquor, beer or wine can be brought in from another source.

Leftover wine or beer can be taken home the following day with the contracted parties.

No liquor can be removed from the premises after an event.

## BAR SERVICE

Bartender Fee is 150. per bartender

### BASED ON CONSUMPTION

Soft Drinks	3.5
Fruit Juices	3.5
Domestic Beer	5
Imported Beer	6
House Wine	7
House Brands	7
Call Brands	8
Premium Brands	9
Ultra-Premium Brands	10*

\* Starting price, prices vary based on specific liquor

## KEG BEER

Domestic	350.
Imported	450.

## NON-ALCOHOLIC BEVERAGE STATION

(20 person minimum)

**Unlimited 3.5**  
(Charge is per person)

Iced Tea, Lemonade and Water 3.5  
Coffee & Hot Tea  
Juice

**House Wine**  
Jacobs Creek Cabernet  
Jacobs Creek Chardonnay

**Bottle 25.**  
**Glass 7.**

## BRANDS

**CALL**  
Smirnoff  
Bacardi  
Tanquary  
Cuervo Gold  
Seagrams 7  
Jack Daniels  
J&B  
Captain Morgans

**ULTRA PREMIUM**  
Grey Goose  
Crown Royal  
Macallen  
Patron Silver

**DOMESTIC BEER**  
Bud  
Bud Light  
Miller Light  
Coors Light  
Michelob Ultra

**PREMIUM**  
Absolute  
Meyers  
Sauza  
Dewars  
Gentleman Jack

**IMPORT BEER**  
Heineken  
Corona







## ADDITIONAL OPTIONS

### BOXED MEALS

#### **SAND WEDGE 16.**

Choice of Shaved Ham or Smoked Turkey Breast on a Kaiser Roll with

- Sliced Tomato,
- Crisp Lettuce
- Provolone Cheese

Served With

- Potato Chips
- Whole Fruit
- Cookie
- Soft Drink

#### **THE DRIVER 17.**

Deli Grinder of Salami, Ham and Pepperoni on a Telera Roll

- Sliced Tomato
- Crisp Lettuce
- Banana Peppers
- Provolone Cheese

Served With

- Potato Chips
- Whole Fruit
- Cookie
- Soft Drink

#### **FAIRWAY 17.**

Grilled Chicken Breast and Bacon on a Kaiser Roll

- Sliced Tomato
- Crisp Lettuce
- Provolone Cheese

Served With

- Potato Chips
- Whole Fruit
- Cookie
- Soft Drink

#### **PIN HIGH 18.**

Shaved Prime Rib on a Toasted Telera Roll

- Horseradish Cream
- Tomato
- Crisp Lettuce
- Provolone Cheese

Served With

- Potato Salad
- Whole Fruit
- Cookie
- Soft Drink

Add a Drink Ticket for the course

- Bottled Beer 3.5
- Margarita 5.
- Twisted Lemonade 5.
- Bloody Mary 5.
- Mixed Drinks 7.



## TERMS & CONDITIONS

**DEPOSIT.** The Verrado Golf Club requires a non-refundable, non-transferable deposit to confirm the event. The deposit is NON-REFUNDABLE.

**PAYMENT.** The Verrado Golf Club requires a minimum of 50% of the total contracted amount to be paid by 90 days prior to the event. The Verrado Golf Club requires that all remaining balances are paid ten (10) days prior to the event. All payments must be in the form of credit card, cashier's check or money order. Personal or company checks made payable to "Verrado Golf Club" are accepted thirty (30) or more days prior to the event. If an "overpayment" has been made by the client, The Verrado Golf Club will issue a refund check within its current billing cycle.

**GUARANTEE.** The Verrado Golf Club must receive a guarantee of the exact number of guests expected at least ten (10) days prior to the event. The Verrado Golf Club will calculate the total event cost based upon this guarantee and the client will be responsible for 100% of this cost. If a guarantee is not received, the Verrado Golf Club will use the number of guests estimated on the most recently signed Banquet Event Order ("BEO") or contract as the guarantee. The Verrado Golf Club can accommodate up to a 5% increase in guests over the guaranteed number at an additional cost. If the size of the party guaranteed differs substantially from the original estimated guest count at the time of contract the Verrado Golf Club reserves the right to move the event to a more appropriate room. The guaranteed number is not subject to reduction. Any additional items/changes to the contract must be collected prior to or on the day of the event. Any and all uncollected funds will be charged to the credit card on file.

**FOOD AND BEVERAGE MINIMUM & ROOM RENTAL FEE.** The Verrado Golf Club requires a food and beverage minimum, which is defined on the Event Registration Form. The Verrado Golf Club requires a room rental fee for the event, which is defined in the Event Contract.

**FUNCTION HOURS.** All guests must depart the Verrado Golf Club at or before the event "End Time". If the event continues after the scheduled end time the client will be subject to an additional \$500.00 per hour labor charge (plus applicable taxes) for any hour or fraction of an hour. Facility usage for Wedding and Reception is a maximum of 6 hours, a ceremony only is a maximum of 2 hours, a reception only is a maximum of 4 hours. All events must conclude by midnight. Final call for all alcohol will be no later than 11:30PM or 30 minutes prior to the end of the event. Holiday parties, celebrations and rehearsal dinners are a maximum of 3.5 hours.

**CANCELLATION POLICY.** Cancellations must be received by the Verrado Golf Club in writing. For a cancellation within sixty (60) days the client will be charged 50% of the contracted value. For a cancellation within nine (9) days the client will be charged 100% of the contracted value.

**CHANGE POLICY.** Any and all changes to the contracted BEO will require a new BEO to be created by the Catering Sales Manager. The new BEO must be signed and dated by the Catering Sales Manager and the client for these changes to take effect. No changes will be accepted by telephone.

**SERVICE FEE AND SALES TAX.** All food and beverage items are subject to a 22% Service fee and the applicable sales tax. Room rental fees and rental items are subject to the applicable sales tax.



## TERMS & CONDITIONS CONTINUED...

**CREDIT CARD AUTHORIZATION FORM.** The Verrado Golf Club requires a signed credit card authorization form and credit card imprint for the event. Any outstanding charges will be processed to the card on file following the completion of the event.

**BANQUET EVENT ORDER FORMS ("BEO").** At least one (1) month prior to the event, a BEO will be prepared by the Catering Sales Manager indicating complete details of the event. Any modifications cannot be guaranteed within 24 hours (1) day of the event.

**BEVERAGE SERVICE.** The Verrado Golf Club prohibits service of alcohol after 12 midnight. Last call will be offered no later than 11:30 pm or 30 minutes prior to the contracted end time of the event. The Verrado Golf Club must provide all beverages including alcoholic beverages. No outside beverages are allowed, no exceptions. The client agrees to indemnify the Verrado Golf Club for any claims arising out of negligent and/or willful acts by the client or event guests. The client is responsible for the conduct of his/her guests and damages caused with intent incurred to the Verrado Golf Club facilities. The Verrado Golf Club reserves the right to discontinue service to any and/or all guests. The state of Arizona liquor laws do not provide for a wine corkage fee or outside alcohol to be brought onto the premises. Any alcohol brought in by client or guest will be confiscated. Bar Service is not unlimited; bartenders may refuse service at any time. The Verrado Golf Club reserves the right to call for third party transportation, at guest's expense, for any guest as needed. Service of liquor shots is prohibited. Bottle wine that is purchased by the bottle may be re-corked and removed by the Client only the following day. Wedding guests may not purchase alcoholic beverages at the main bar (Grille bar) but must purchase all beverages from the bar provided in the reception space.

**FOOD SERVICE.** Only Cake or Cupcakes, provided by a commercially licensed facility, may be brought in for consumption. In compliance with the Maricopa Department of Health, no other outside food or beverage is allowed to be brought into the Verrado Golf Club for any reason, no exceptions will be allowed. To insure the integrity of our food and the safety of our guests, The Verrado Golf Club does not allow leftover food to be taken home or removed from the property following an event.

**SPECIAL ORDERS.** There is no refund on special orders. No beer or liquor will be allowed to be removed from the premises.

**VENDORS.** Any/All vendors are guaranteed access to the event room approximately two (2) hour prior to the start of the event unless otherwise agreed to in writing with the Catering Sales Manager. The Catering Sales Manager must be provided with a list of vendors with contact information prior to the event. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items, and the Verrado Golf Club accepts no responsibility for lost or misplaced items. All vendors are independent contractors; the Verrado Golf Club does not assume any responsibility for their performance or contractual obligation made with the party.

**MUSIC AND ENTERTAINMENT.** For the comfort and convenience of all our guests, the Verrado Golf Club reserves the right to monitor and/or control any audio transmission. DJ, band or any amplified entertainment must conclude at least thirty (30) minutes prior to the "End Time" of the event. All outdoor amplified music must conclude no later than 10pm. Any event entertainment must contact the Catering Sales Manager prior to the event to discuss any/all power needs. Any additional power required is not the responsibility of the Verrado Golf Club. No extension cords, adapter or splitters will be provided by The Verrado Golf Club.

**SHIPPING AND STORAGE.** Any materials shipped to the Verrado Golf Club must have prior approval from the Catering Sales Manager. The Catering Sales Manager must be provided with the times and contact information for any/all items to be delivered. Any materials shipped may arrive no earlier than two (2) days prior to the event and may not remain on the property longer than two (2) days after the event concludes. All materials must be clearly labeled with the name of the event and be addressed to the attention of the Catering Department. Any shipping charges will be paid by the client. If any major handling is required on the part of the Verrado Golf Club, a handling charge will apply. The Verrado Golf Club accepts no responsibility for items stored or left on the property.

**DECORATIONS.** The use of glitter, confetti or rice is not permitted inside the Verrado Golf Club or on the grounds. A clean up fee will be assessed if used. All candles require a glass enclosure and/or approval from the Catering Sales Manager. The Catering Sales Manager must be consulted prior to the set up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings of any event room. Removal of any artwork from the interior walls of The Verrado Golf Club requires a removal and reinstallation fee of \$150.

**LOST OR DAMAGED PERSONAL PROPERTY.** No items are to be left on the premises following an event. The Verrado Golf Club assumes no responsibility for the damage or loss of any articles left on the Verrado Golf Club property prior to, during, or following the event. If Verrado Golf Club staff determines an item has been left behind by a wedding or event guest, the item will be held at the Verrado Golf Club for a maximum of two (2) days.





## TERMS & CONDITIONS CONTINUED...

**DAMAGED VERRADO GOLF CLUB PROPERTY.** No items are to be left on the premises following an event. The Verrado Golf Club assumes no responsibility for the damage or loss of any articles left on The Verrado Golf Club property prior to, during, or following the event. If Raven staff determines an item has been left behind by a wedding or event guest, the item will be held at the Verrado Golf Club for a maximum of two (2 )days.

**WEATHER AND ENVIRONMENT.** The Verrado Golf Club assumes no responsibility for weather or any external conditions including but not limited to, color of golf course grass, heat, rain, wind, insects, external noise, ancillary golf related noise and jet aircraft noise. During the Holiday season, The Verrado Golf Club is decorated with holiday décor; this décor may not be removed for any event. Friday nights at The Verrado Golf Club, live music is played in the bar or patio area. The effects of weather, environment and external factors are uncontrollable/unpredictable and will not affect the final invoice amount of any wedding or event.

**ADDITIONAL TERMS AND CONDITIONS.** The Verrado Golf Club reserves the right to hold more than one event on the property at a time.

