



Painted Mountain
Golf Resort

RESTAURANT - PATIO - LOUNGE

EVENT PACKET

WEDDINGS & RECEPTIONS

ANNIVERSARIES

CELEBRATION OF LIFE

BIRTHDAYS & GRADUATION

BUSINESS TRAINING

**CONTINUED EDUCATION
SEMINARS**

BABY SHOWERS & PARTIES



SUN ROOM

*Space accommodates up to 45 people.

Room has separate climate control, ceiling fans, Smart Television with HDMI capability and direct patio access.

Pricing Starting at \$75.00 per hour



BACK PATIO

*Space accommodates up to 60 people.

Space has a misting system for the warmer months as well as optional umbrellas. Heaters are available during the cooler months

Pricing Starting at \$75.00 per hour



DINING ROOM

*Space accommodates up to 124 people.

Room has separate climate control, ceiling fans, this room will hold any of your larger events

Pricing Starting at \$75.00 per hour

BEER, WINE, LIQUOR & CRAFT COCKTAILS

You may set your parameters for your drink tab.
We are able to provide drink tickets or wrist bands for your guests.



Keep your tab open for the 1st hour of your event
Keep your tab open up to a certain dollar amount
Simply have your tab open for the duration of your event

House Wine or Champagne bottle \$22.00

****All Drink orders being applied towards the food and beverage minimum must be ordered on ONE tab.*

HOT & COLD HORS D' OEUVRES

<p><u>ASSORTED CHEESE & CRACKER PLATTER</u> \$79.00 <i>Serves approximately 25 guests</i></p>	<p><u>VEGETABLE CRUDITES PLATTER</u> \$55.00 <i>Serves approximately 25 guests</i></p>
<p><u>FRESH SLICED FRUIT DISPLAY PLATTER</u> \$79.00 <i>Serves approximately 25 guests</i></p>	<p><u>BLUE BRUSSELS OR BACON & EGGS PLATTER</u> \$9.99 <i>Per Order</i></p>
<p><u>SWEDISH MEATBALLS PLATTER</u> \$59.00 (50 Count) <i>Serves approximately 25 guests</i></p>	<p><u>MINI BEEF BURRITOS/ NACHOS PLATTER</u> \$65.00 (60 Count) <i>Serves approximately 25 guests</i></p>
<p><u>BUFFALO CHICKEN WING PLATTER</u> \$11.99 <i>Per Order (Approximately 9 pieces)</i></p>	<p><u>POTATO SKINS WITH BACON AND CHEDDAR CHEESE PLATTER</u> \$65.00 (40 Count) <i>Serves approximately 25 guests</i></p>
<p><u>SHISHITO PEPPERS</u> \$8.99 <i>Per Order (Approximately 1/4 pound)</i></p>	<p><u>FRIED CALAMARI</u> \$11.99 <i>Per Order (Approximately 1/2 pound)</i></p>
<p><u>CHICKEN TENDERS WITH TROPICAL SAUCE & RANCH DRESSING</u> \$69.00 (40 Count) <i>Serves approximately 25 guests</i></p>	<p><u>CHICKEN TAQUITOS WITH SALSA DIPPING SAUCE</u> \$59.00 (48 Count) <i>Serves approximately 25 guests</i></p>
<p><u>ASSORTED FINGER SANDWICH PLATTER</u> \$79.00 (50 Count) <i>Serves approximately 25 guests</i></p>	<p><u>MEXICAN SHRIMP COCKTAIL OR COCONUT SHRIMP PLATTER</u> \$ Market Price 30 Count</p>

20% Service Charge and Sales Tax will be added to all Food & Beverage Sales. All prices and menu items are subject to change and also availability. Per Guest pricing refers to any guest, regardless of age who occupies a chair. No Taking Home of any remaining food per Maricopa County Health Department. A Flat Room Charge Fee of \$50.00 per banquet will be added as well.

BREAKFAST SELECTIONS 7:00AM - 11:00AM

SELECT BREAKFAST MENU

\$12.95 EACH

Served to you at the table, for groups with a minimum of 20 guests , maximum 30 guests
Choice of 3 entrees includes Coffee, Decaffeinated Coffee and Hot Tea

<p><u>FARMERS SCRAMBLE</u> <i>Fresh scrambled eggs, mixed with diced ham, onions, mushrooms, bell peppers, and smothered with shredded cheese, home fried potatoes and toast & jelly</i></p>	<p><u>HOMEMADE BISCUITS & GRAVY</u> <i>Homemade biscuits topped with our delicious sausage gravy and served with 2 eggs any style and home fried potatoes</i></p>
<p><u>SOUTHWESTERN BREAKFAST BURRITO</u> <i>Fresh scrambled eggs mixed with sausage, onions, green chilies, avocado, pico de gallo, melted cheddar cheese and home fried potatoes all wrapped in a large flour tortilla served with a side of fresh salsa</i></p>	<p><u>FRUIT & YOGURT PARFAIT</u> <i>A healthy breakfast start, lots of strawberry yogurt, fresh strawberries, blueberries, all mixed with crunchy granola served in a large parfait glass.</i></p>
<p><u>HOLE IN ONE</u> <i>One large buttermilk pancake, served with one egg any style and two slices of bacon</i></p>	<p><u>FRENCH HOLE IN ONE</u> <i>One slice of French toast, one egg any style, one sausage link and one slice of bacon</i></p>

CONTINENTAL BREAKFAST BUFFET

\$9.95 Per Person Served 7am–11am

Minimum 25 Guests

Assorted Breakfast Pastries

Yogurt & Granola

Fresh Seasonal Fruit Bowl

Chilled Orange Juice, Hot Regular & Decaf Coffee & Hot Tea

BASIC BREAKFAST BUFFET

\$13.95 Per Person Served 7am–11am

Minimum 25 Guests

Blueberry Muffins & Fresh Slice Fruit Bowl

Scrambled Eggs, Bacon & Sausage

Home Fried Potatoes and Biscuits & Gravy

Buttermilk Pancakes & French Toast

Hot Regular & Decaf Coffee & Hot Tea

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LUNCHEON BUFFETS

11:00AM - 4:00PM

BIT OF ITALY BUFFET

\$18.95 Per Person

Minimum 25 Guests

Plated Classic Caesar Salad

Warm Garlic Bread

Choice of Two Entrees:

Homemade Meat Lasagna

Fettuccine Alfredo with Chicken

Mediterranean Veggie Pasta

Chicken Parmesan with Angel Hair Pasta

Coffee, Iced Tea & Fountain Soda

SOUTHWESTERN FAJITA BUFFET

\$15.95 Per Person

Minimum 25 Guests

Tortilla Chips with Homemade Salsa

South of the Border Green Salad

Chicken or Beef Fajitas

*Grilled with Green and Yellow Bell Peppers, Sweet Onions
and seasoned in Mexican spices and Citrus Juice.*

Fresh Made Guacamole

Pico De Gallo & Colby Jack Cheese

Ranchero Beans & Spanish Rice

Warm Flour Tortillas

Coffee, Iced Tea & Fountain Soda

SOUP & SANDWICH BUFFET

\$13.95 Per Person

Minimum 25 Guests

Bowl of the Soup of the Day or
Garden Salad with Balsamic Vinaigrette
and Ranch Dressing on the side

Fresh Made Sandwich Display to include

Assorted Chef's Breads & Sliced Cheeses

Turkey, Ham and Roast Beef

Fresh Baked Assorted Cookies

Coffee, Iced Tea & Fountain Soda

ALL AMERICAN BBQ BUFFET

\$14.95 Per Person

Minimum 25 Guests

Choice of Two of the Following:

Grilled All Beef Quarter Pound Hot Dogs

Quarter Pound Hamburgers

Grilled Chicken Breast

BBQ Pit Beans

Citrus Coleslaw

Appropriate Garnishes and Condiments

Fresh Baked Assorted Cookies

Coffee, Iced Tea & Fountain Soda

ADD DESSERT FOR \$4.00 PER GUEST

**FLAN, TIRAMISU, FUDGE BROWNIE, CHEESE CAKE, ASSORTED COOKIES
OR APPLE PIE ALA MODE**

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DINNER SELECTIONS

4:00PM - 9:00PM

SELECT DINNER MENU

Served to you at the table, for groups with a minimum of 20 guests , maximum 30 guests
Includes Coffee, Decaffeinated Coffee and Hot Tea & Fresh Baked Dinner Rolls

<p><u>MEDITERRANEAN VEGGIE PASTA</u> <i>Spaghetti with lots of garlic, feta cheese, sun-dried tomatoes, kalamata olives, artichoke hearts, fresh parsley & basil, lemon juice and olive oil served with garlic toast</i></p> <p>\$16.95</p>	<p><u>BAKED OR FRIED ALASKAN COD</u> <i>Alaskan Cod lightly seasoned and baked with a touch of white wine and butter or lightly breaded and deep fried served with Steak Fries, Homemade Cole Slaw, fresh lemon and homemade tartar sauce</i></p> <p>\$17.95</p>
<p><u>CHICKEN MARSALA</u> <i>Sauteed chicken breast topped with our Marsala wine sauce with mushrooms and garlic, served over a bed of angel hair pasta with garlic bread</i></p> <p>\$22.95</p>	<p><u>JACK DANIELS TRI-TIP SIRLOIN</u> <i>Charbroiled tender and juicy Tri-Tip Sirloin sliced thin, smothered in sautéed mushrooms & topped with our chef's Jack Daniels whiskey sauce, served with roasted red potatoes</i></p> <p>\$18.95</p>
<p><u>HERB ROASTED CHICKEN</u> <i>Split bone in fryer herb rubbed with garlic, rosemary and thyme and finished with apricot honey glaze served with wild rice pilaf and vegetable of the day</i></p> <p>\$22.95</p>	<p><u>HERB CRUSTED SALMON</u> <i>Fresh baked Alaskan salmon with a bread crumbs, parmesan, garlic, dill and tarragon herb crust served with wild rice pilaf and vegetable of the day</i></p> <p>\$24.95</p>
<p><u>U.S.D.A. CHOICE TOP SIRLOIN</u> <i>Char-grilled center cut tender and juicy Top Sirloin, served with baked potato and fresh vegetable of the day</i></p> <p>\$25.95</p>	<p><u>U.S.D.A CHOICE PRIME RIB OF BEEF</u> <i>8 oz cut of slow roasted USDA Choice Prime Rib with a perfect blend of spices, tender and juicy served with a baked potato and fresh vegetable of the day and Au Jus and Horseradish sauce</i></p> <p>\$29.95</p>

**All Choices must be submitted with confirmed head count to the Food & Beverage Director no later than 48 hours prior to scheduled banquet.*

**ADD DESSERT FOR \$4.00 PER GUEST
FLAN, TIRAMISU, FUDGE BROWNIE, CHEESE CAKE, ASSORTED COOKIES
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DINNER BUFFETS

4:00PM - 9:00PM

BIT OF ITALY BUFFET

\$22.95 Per Person

Minimum 25 Guests

Plated Classic Caesar Salad

Warm Garlic Bread

Choice of Two Entrees:

Homemade Meat Lasagna

Fettuccine Alfredo with Chicken

Chicken Marsala with Angel Hair Pasta

Chicken Parmesan with Angel Hair Pasta

Coffee, Iced Tea & Fountain Soda

SOUTHWESTERN FAJITA BUFFET

\$23.95 Per Person

Minimum 25 Guests

Tortilla Chips with Homemade Salsa

South of the Border Green Salad

Chicken or Beef Fajitas

*Grilled with Green and Yellow Bell Peppers, Sweet Onions
and seasoned in Mexican spices and Citrus Juice.*

Fresh Made Guacamole

Pico De Gallo & Colby Jack Cheese

Ranchero Beans & Spanish Rice

Warm Flour Tortillas

Coffee, Iced Tea & Fountain Soda

SELECT CUSTOM DINNER BUFFET

\$25.95 Per Person

Minimum 25 Guests

Choice of Two Entrees:

Mediterranean Veggie Pasta

Chicken Marsala with Angel Hair Pasta

Herb Crusted Salmon

Baked or Deep Fried Alaskan Cod

Jack Daniels Tri-Tip Sirloin

Herb Roasted Chicken

*Includes your choice of a plated or bowl
Garden Green Salad with choice of two dressings,
wild rice pilaf or baked or mashed potatoes,
fresh vegetable of the day & dinner rolls*

Coffee, Iced Tea & Fountain Soda

HOME STYLE BUFFET

\$22.95 Per Person

Minimum 25 Guests

Plated Mixed Green Salad

with balsamic vinaigrette

or house ranch

Sliced Roasted Turkey Breast

Pan Gravy & Cranberry-Orange relish

Sliced Pit Roasted Ham & Red Eye Gravy

Cornbread Sage Stuffing

Smashed Red Potatoes

Maple Glazed Carrots

Coffee, Iced Tea & Fountain Soda

ADD DESSERT FOR \$4.00 PER GUEST

**FLAN, TIRAMISU, FUDGE BROWNIE, CHEESE CAKE, ASSORTED COOKIES
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RESTAURANT - PATIO - LOUNGE

Company/Event Name:			
Booking Contact:		Onsite Contact:	
Event Day/Date:		Event Time:	
Initial Guest Count:	Private Space:	Back Patio	Sunroom Dining Room

CREDIT CARD AUTHORIZATION FORM

A signed credit card authorization is required to confirm your intended event date and space. A final contract is prepared once menu and drink selections have been submitted. If your credit card authorization request is not received within 48 hours, Painted Mountain Golf Resort reserves the right to cancel your tentative hold and book another event for your intended date and space. Additionally Painted Mountain Golf Resort will have no further obligation under this agreement.

I understand that the minimum in food and beverage for this reservation is \$_____

This minimum is exclusive of tax, gratuity, rentals, or audio/visual equipment(\$45), Cake Cutting (\$25), Linen and Napkins a additional charge if requested . If the food & beverage minimum is not reached I understand that the difference will be charged to me as room rental fee. I also understand that a 20% gratuity and 8.30% tax based on all food & beverage charges, gratuity, as well as any unmet minimum or room rental charges incurred will be added to my final bill.

All cancellations must be received in writing or email through the Food & Beverage Director, Dave Teyechea.

Before Returning This Form Make Sure You Have:

1. Completed the form by printing legibly with a dark pen, all billing and event information in the blanks below.
2. Signed with the credit card holder's signature on the line indicated.
3. Included a photocopy of the front and back of the signed credit card. This will help us to prevent possible fraud by ensuring that you are the card holder, have the card in your possession and have a positive match to the signature on this form.

Type of Card:	VISA	MASTERCARD	AMERICAN EXPRESS	DISCOVER
Credit Card Number:				CVC Security Code:
Cardholder Name:				Phone:
Cardholder Signature:				
Billing Address:				
City:	State:	Zip Code:		

Your completion of this authorization form helps us to protect you, our valued customers, from credit card fraud. All information entered on this form will be kept strictly confidential by our company and disposed in accordance to PCI standards.

Complete, scan and email to: dteyechea@paintedmountaingolf.com