



*Chapter Six*

*The Perfect Place To Create Forever Memories*

**Tonto  
Verde**



# Brunch Buffet *\$32*

## Entrée

### Breakfast Breads

Iced Cinnamon Rolls, Orange Cranberry Muffins, Flaky Croissants, Jam and Creamery Butter

### Fresh Fruit Parfait

Vanilla Yogurt topped with House Made Granola, Fresh Berries

### Celebration Salad

Spring Mix, Diced Pears, Candied Pecans, Blue Cheese, Champagne Vinaigrette

### Applewood Smoked Bacon, Sausage Links

### Blueberry Pancakes

Maple Syrup

### Quiche

House made Quiche using Chef's Selection of the Finest Seasonal Ingredients

### Chef's Sweets

Chocolate Mousse, Lemon Bars, Cheesecake Bites

## Beverages

Water, Orange Juice, Coffee, Decaffeinated Coffee, Hot Tea

## Enhancements

### Omelet Station \$10 \*\*

Whole Eggs, Egg Whites, Tricolor Peppers, Onions, Ham, Tomatoes, Mushrooms, Cheese, Salsa, Hot Sauce, Ketchup

### Tenderloin Carving Station \$19 \*\*

Creamy Horseradish, Au Jus, Petite Rolls

### Fresh Seafood Display \$21

Jumbo Shrimp, Crab Claws, Oyster Shooters, Cocktail Sauce, Lemons

### Mimosa Bar \$17 \*

Champagne, Prosecco, Cranberry Juice, Orange Juice, Peach Nectar, Pineapple Juice, Seasonal Fruits, Orange Wheels

### Bloody Mary Bar \$18 \*

Smirnoff Vodka, Tomato Juice, Bloody Mary Mix, Celery, Bleu Cheese Stuffed Olives, Scallions, Bacon, Pickles, Pickled Onions

\*\* \$100 chef attendant fee

\* \$125 bartender fee



# *Ala Carte Hors d'oeuvres*

## **House Specialty \$4**

Pigs in a Blanket, Spicy Mustard  
Green Chili Quesadilla, Red Salsa  
Vegetable Spring Rolls, Ponzu Sauce  
Brie in Phyllo Shell, Raspberry Jam  
Pork Pot Stickers, Hoisin BBQ sauce  
Vegetable Shot Crudités, Herb Dip  
Spinach and Feta Cheese Stuffed Tarts  
Chipotle Chicken Roulade, Avocado  
Crème Fraiche  
Coconut Shrimp, Sweet Chili Sauce  
Heirloom Tomato Bruschetta  
BBQ Meatballs  
Crispy Parmesan Artichokes, Tomato  
Fondue

## **Hand Crafted \$5**

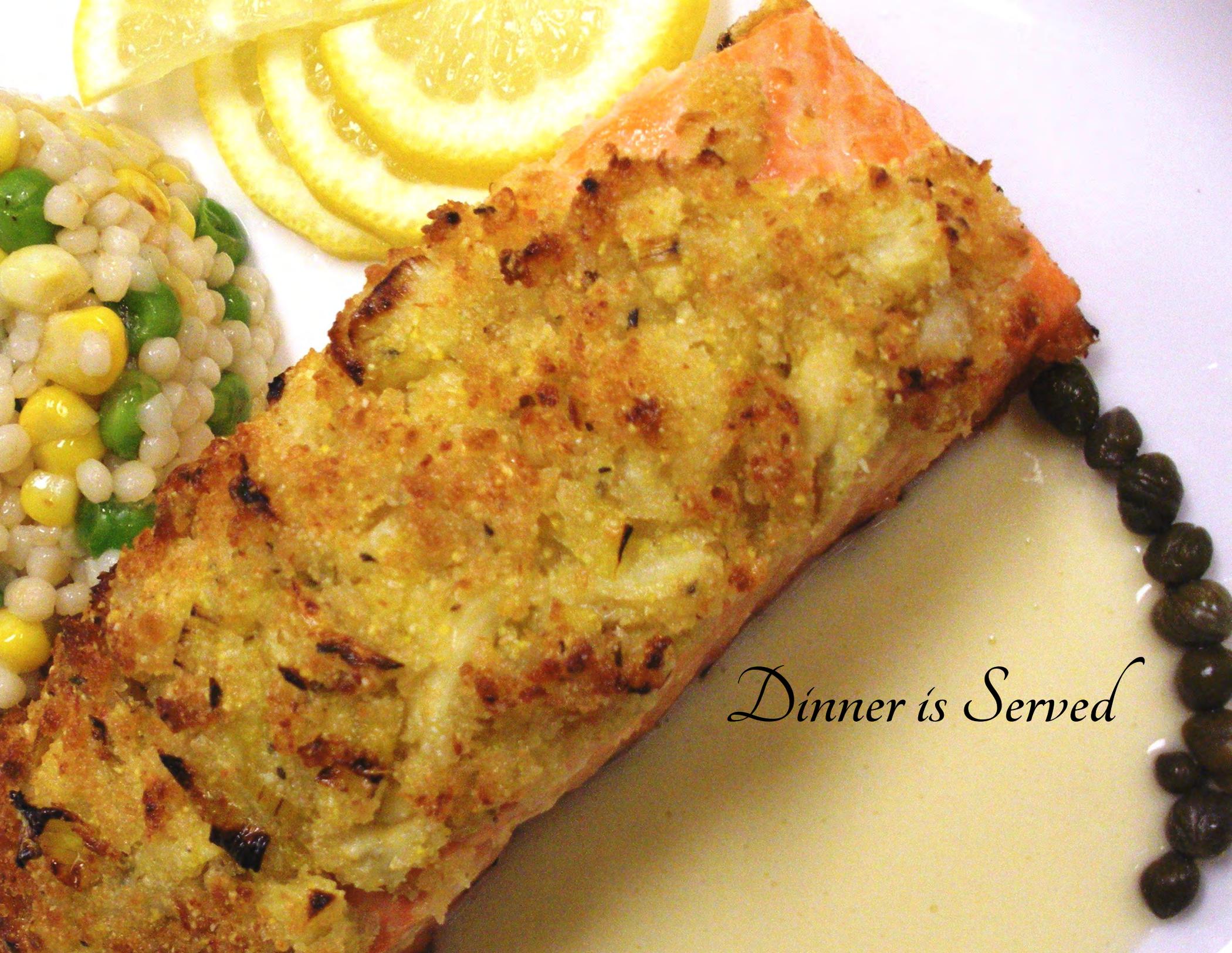
Deviled Potato Salad, Crispy Bacon & Scallion  
Compressed Watermelon and Feta Cheese  
Skewers, Balsamic Glaze  
Tomato Caprese Skewer, Balsamic Drizzle  
Mushroom Risotto Arancini, Truffle Aioli  
Prosciutto Wrapped Asparagus, Garlic Oil  
Chicken & Black Bean Flauta, Green Chili Sour  
Cream  
Bacon & Cheddar Puffs  
Loaded Tater Tots, Sweet Ketchup & Chive Mayo  
Smoked Salmon Rose on a Rice Cracker  
Firecracker Shrimp on a Cucumber Wheel

## **Chef Prepared Premiere \$6**

Wild Caught Jumbo Shrimp, Cocktail  
Sauce  
Snow Crab Claws, Mary Rose Sauce  
Bacon Wrapped Scallop, Sesame  
Maple Glaze  
Rosemary Lamb Chops, Roasted  
Garlic Demi  
Beef Tartare, Crispy Chip, Truffle Aioli  
Crab Salad Stuffed Heirloom Cherry  
Tomato  
Seared Beef Tenderloin on Focaccia

Hors d'oeuvres may be passed or set up as a buffet station.

We recommend a minimum of 5-6 servings / guest without dinner or  
2-3 servings / guest with dinner for a 60 minute reception .  
A serving equals 1.5 pieces per person.



*Dinner is Served*



# Plated Dinner

## Choice of 2 Passed Hors d'oeuvres

Spinach and Feta Cheese Stuffed Tart

Coconut Shrimp, Sweet Chili Sauce

Chipotle Chicken Roulade, Avocado Crème Fraiche

BBQ Meatballs

Vegetable Spring Rolls, Ponzu Sauce

Heirloom Tomato Bruschetta

Brie in Phyllo Shell, Raspberry Jam

Crispy Parmesan Artichokes, Tomato Fondue

Deviled Potato Salad, Crispy Bacon & Scallion

Tomato Caprese Skewer, Balsamic Drizzle

Mushroom Risotto Arancini, Truffle Aioli

Chicken & Black Bean Flauta, Green Chili Sour Cream

Bacon & Cheddar Puffs

Loaded Tater Tots, Sweet Ketchup & Chive Mayo

Roasted Pear and Goat Cheese Bruschetta

Gourmet Cheese and Crudités Display

## First Course (Select One)

**Fresh Raspberry Salad** ~ Baby Greens, Raspberries, Caramelized Nuts, Goat Cheese, Raspberry Vinaigrette

**Baby Bibb Salad** ~ Shaved Parmesan, Grape Tomatoes, Sunflower Seeds, Garlic Crostini, Apple Cider Vinaigrette

**Caesar Salad** ~ Hearts of Romaine, Croutons, Parmigiano Reggiano, Creamy Anchovy Dressing

**Baby Spinach Salad** ~ Beets, Goat Cheese, Almonds, Apple Cider Vinaigrette

**Hot House Tomato Salad** ~ Fresh Mozzarella, Micro Arugula, Aged Balsamic

**Crab Louie** ~ Baby Romaine, Cherry Heirloom Tomatoes, Red Onion, Shaved Cucumber, Hard Boiled Egg, Louie Dressing

**Shaved Prosciutto and Asparagus Salad** ~ Baby Arugula, Radicchio, White Truffle Oil, Shaved Cured Egg Yolks

**Fresh Apple Salad** ~ Baby Field Greens, Matchstick Apples, Cranberries, Feta Cheese, Kalamata Olives, White Balsamic Vinaigrette

\$5

\$5

\$8

\$8

\$5



# Plated Dinner

## Entrée (Select One)

### **Zucchini Stuffed Wellington \$42**

Roasted Portobello Mushroom, Cheese Polenta, Sweet Tomato Sauce

### **8 oz. Stuffed Pork Chop \$48**

Chorizo Sausage and Corn Bread Stuffing, Tomatillo Sauce, Cumin Roasted Carrots

### **Honey Soy Glazed Mahi \$53**

Mango Salsa, Buttered Jasmine Rice, Steamed Bok Choy

### **Chipotle Braised Beef Short Ribs \$47**

Honey Cheddar Polenta, Cumin Roasted Carrots

### **8 oz. California Cut Strip Steak \$53**

Balsamic Roasted Mushrooms, Lyonnais Potato, Caramelized Onions

### **Pan-Seared Swordfish \$57**

Artichokes, Capers and Teardrop Tomatoes with Whipped Potatoes

### **Grilled Salmon \$56**

Citrus Glaze, Jasmine Rice and Seasonal Vegetables

### **Pork Roulade \$58**

Tenderloin stuffed with Apples and Cranberries wrapped in Pancetta  
Potato Cakes, Bourbon Glazed Carrots

### **Stuffed Chicken Breast \$49**

Creamed Leeks and Pancetta, Cheesy Polenta, Haricot Vert

### **Stuffed Chicken Breast \$48**

Broccoli and Aged Cheddar, Roasted Broccolini, Jasmine Rice

### **Crab Stuffed Jumbo Prawns \$57**

Chardonnay Beurre Blanc, Creamy Lemon Orzo Risotto,  
Asparagus

### **Duet of Surf and Turf \$75**

Beef Tenderloin Medallion paired with Seared Diver Scallop,  
Chardonnay Beurre Blanc, Champagne Risotto, Roasted Vegetables

### **Autumn Chicken \$52**

Breast of Chicken stuffed with Cranberries and Boursin,  
Fennel Cream Sauce, Rice Pilaf and Seasonal Vegetables

### **Seared Beef Tenderloin with Thyme \$62**

Oven Roasted Red Potatoes, Asparagus Bundle

### **Mediterranean Chicken \$49**

Breast of Chicken stuffed with Sun Dried Tomatoes, Artichokes and  
Cornbread, Garlic Mashed Potatoes, Chef's Vegetable Medley

## Beverages

Water, Coffee, Decaffeinated Coffee, Hot Tea

All Plated Meals Come with Chef's Artisan Bread Basket.



# Sweetheart Buffet \$65

Buffet items may be selected for a plated meal.

## Choice of 2 Hors d'oeuvres

- Mushroom Risotto Arancini, Truffle Aioli
- Vegetable Shot Crudités, Roasted Red Pepper Dip
- Roasted Pear and Brie Bruschetta
- Gourmet Cheese Display, Dried Fruits, Nuts

- Salmon Mousse Coronet
- Sausage Stuffed Mushroom Cap
- Spinach and Feta Cheese Stuffed Tart
- Roasted Vegetable Display, Balsamic Drizzle

## First Course (Select One)

- Four Peaks Spinach Salad** ~ Tender Spinach, Mushrooms, Crispy Pancetta, Artichokes, Balsamic Vinaigrette
- Tonto Salad** ~ Mixed Greens, Diced Zucchini, Bleu Cheese, Dried Cranberries, Sunflower Seeds, Apple Cider Vinaigrette

## Entrée (Select Two)

- Skirt Steak Verde**  
Sliced Citrus Glazed Skirt Steak with Cilantro Lime Pesto
- Tuscan Chicken**  
Spinach, Caramelized Onion and Pancetta Stuffed Chicken Breast
- Grilled Swordfish**  
Romesco Sauce
- Penne Florentine**  
Basil Cream Sauce, Spinach, Sun Dried Tomatoes, Parmesan
- Chef Carved Prime Rib \*\***  
Au Jus and Horseradish, Petite Rolls
- Chicken Marsala**  
Roasted Shallots and Mushrooms

## Sides (Select Three)

- Twice Baked Potato
- Mashed Potatoes
- Mac & Cheese
- Steamed Broccoli Flowerettes
- Bourbon Glazed Carrots
- Green Beans, Bacons, Onions
- Creamy Parmesan Polenta
- Calabacitas
- Rice Pilaf
- Wild Mushroom Risotto
- Haricot Vert
- Fingerling Potatoes
- Seasonal Vegetable Medley
- Sweet Potatoes Wedges
- Garlic Mashed Potatoes
- Roasted Cauliflower

## Beverages

- Water, Coffee, Decaffeinated Coffee, Hot Tea

\*\* \$100 chef attendant fee



# Global Buffet \$59

Buffet items may be selected for a plated meal.

## Choice of 2 Hors d'oeuvres

Prosciutto Wrapped Asparagus  
Chicken and Black Bean Flauta, Green Chili Sour Cream  
Pork Pot Stickers, Hoisin BBQ Sauce  
Shrimp Egg Rolls, Duck Sauce

Teriyaki Beef Sate, Spicy Peanut Sauce  
Deviled Potato Salad, Crispy Bacon and Scallion  
Spinach and Feta Cheese Stuffed Tart  
Tomato Caprese Skewer, Basil Oil Pipette

## First Course (Select One)

**Mediterranean Salad** ~ Hearts of Romaine, Cucumbers, Feta Cheese, Kalamata Olives, Red Onion, Greek Dressing

**Asian Soba Noodle Salad** ~ Butter Lettuce Cup, Ginger Miso Dressing, Julienne Carrots, Red Cabbage, Edamame, Black Sesame Seeds

## Entrée (Select Two)

### Coq Au Vin

Roasted Chicken in Red Wine, Brandy and Mushrooms

### Chicken Saltimbocca

Fontina Cheese Stuffed Chicken Breast Wrapped in Prosciutto

### Grilled Salmon

Sesame Ginger Glaze, Sliced Scallions

### Tricolore Tortellini

Olive Oil, Fresh Garlic, Diced Roma Tomatoes, Capers, Parmesan

### Southwest Tri-Tip

Tequila Lime Marinated and Grilled, Smoky Tomato Jam

### Chicken Enchiladas

Green Chili Sauce, Cotija Cheese and Cilantro

## Sides (Select Three)

Wasabi Mashed Potatoes

Green Chili Mac & Cheese

Roasted Broccolini

Roasted and Stuffed Poblano

Spanish Rice

Creamy Parmesan Polenta

Calabacitas

Haricot Vert Almandine

Black Bean and Corn Salad

Pork Fried Rice

Jasmine Rice

Sesame Ginger Green Beans

Seasonal Asian Vegetables

Red Pepper Risotto

Orzo

Potatoes Dauphinois

## Beverages

Water, Coffee, Decaffeinated Coffee, Hot Tea



## Display

### **Pastry Table \$10**

Tiramisu, Cream Puffs, Lemon Tarts, Chocolate Brownies, Chocolate Dipped Strawberries

### **Candy Jar \$12**

M&M's, Jelly Belly Jelly Beans, Peppermints, Spearmint Leaves, Orange Slices, Licorice, Chocolate Covered Nuts

### **Cupcake Tower \$5**

Lemon, Red Velvet, Chocolate, Salted Caramel, Carrot

### **Salty Snacks \$4**

Flavored Kettle Chips, Pretzels, Cheddar Gold Fish, Peanuts

## Before We Say Goodbye

### **Send Off Breakfast \$19**

Bananas Foster Pancakes, Applewood Smoked Bacon, Sliced Fruit, Orange Juice, Coffee

### **Gourmet Cookies and Milk \$9**

Iced Decorated Sugar Cookie Individually Wrapped and Ribbon Tied, Chocolate Milk

### **Coffee Bar \$12**

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas, Flavored Creamers, Honey, Lemons, Cinnamon Sticks, Hazelnut and Vanilla Syrup, Chocolate Shaving, Whipped Cream

## Stations \*\*

### **Salmon En Crouete (serves 20-25) \$150 ea**

Whole Salmon stuffed with Spinach, Fennel and Salmon Mousse wrapped in Puffed Pastry and Baked Golden Brown

### **Mac & Cheese Bar \$12**

Fusilli and Wagon Wheel Pasta, Diced Ham, Chopped Broccoli, Alfredo Sauce, Cheddar Cheese Sauce, Bacon, Peas, Roasted Mushrooms, Sun Dried Tomatoes

### **Shrimp or Baja Fish Taco Bar \$17**

Chipotle Lime Marinated Shrimp or Grilled Seasonal Fish Filet, Corn and Flour Tortillas, Green Onions, Shredded Cabbage, Jack Cheese, Salsa, Chipotle Aioli

### **Oriental Wok Station \$15**

Szechwan Shrimp, Beef and Chicken, Jasmine Rice, Soba Noodles

\*\* \$100 chef attendant fee





# Hosted Bar

## Packages \*

### Silver

Domestic Beer

Import Beer

Wine By the Glass

Soft Drinks

\$14 pp/First Hour

\$6 pp/Each Add'l Hour

### Gold

Well Cocktails

Domestic Beer

Import Beer

Wine by the Glass

Soft Drinks

\$15 pp/First Hour

\$7 pp/Each Add'l Hour

### Platinum

Premium Cocktails

Domestic Beer

Import Beer

Wine by the Glass

Soft Drinks

\$19 pp/First Hour

\$9 pp/Each Add'l Hour

## Well Liquor

Old Forester, Famous Grouse Scotch, Bacardi Light Rum, Sauza Plata Tequila, Smirnoff Vodka, Gilbeys Gin, Windsor Rye, Triple Sec, Bud Light, Coors, Corona, O'Douls and Draft Beer on request

## Premium Liquor

Absolut Vodka, Tito's, Beefeaters Gin, Tanqueray, Captain Morgan, Bacardi Gold, Dewars, Jack Daniels, Seagrams VO, Canadian Club, Vermouth, Patron, Cointreau, Sam Adams, Heineken, Blue Moon and Draft Beer on request

## Ala Carte Pricing

Cocktails, Premiums

\$10 each

Cocktails, Well

\$8 each

Champagne Toast

\$8 each

Wine by the Glass

\$10 each

Imported Beer

\$6 each

Domestic Beer

\$5 each

Domestic Keg Beer

\$400 each

Specialty Keg Beer

\$450 each

Soft Drinks

\$3 each

Coffee, Hot Tea, or Decaf

\$48/gal

Ice Tea

\$45/gal

Lemonade

\$45/gal

## Cordials and Coffee Bar \$17 pp

Chambord, Baileys, Amaretto, Kahlua, Grand Marnier, Frangelico, B&B, Christian Brothers Brandy

Wine by the bottle and Champagne by the bottle also available. Please ask the Catering Department for pricing.

\* Packages are based on serving 2 drinks the first hour and 1 drink each additional hour.

\$125 fee per bartender will be applied for up to 4 hours – with a \$35/hr overtime fee.



# *Ceremony Sites*

## **Wedding Ceremony Cimarron Patio**

Overlooks beautiful Lake Verde in the foreground and Four Peaks in the background

Seats up to 75 people

\$1,250

## **Wedding Ceremony Kiva Patio**

Overlooking rolling greens and surrounded by a vine covered trellis

Seats up to 25 people

\$650

## **Wedding Ceremony Lawn**

Over 2000 square feet of beautiful natural grass with the Lake Verde Waterfall in the background surrounded by lush plantings

Seats up to 150 people

\$1,850

## **Ceremony Accompaniments**

Bridal Room Refreshments

White Ceremony Folding Chairs with Padded Seats

Skirted and Draped Gift Table

Skirted and Draped Guest Book Table

Changing Room for Bride with Floor to Ceiling Full Wall of Mirrors and Natural Light

One Hour Rehearsal Time

Use of Golf Cart for Photos

Water Station

## **Reception Accompaniments**

Padded Banquet Chairs

Floor Length Linen in White or Ivory

Napkins in White, Black or Ivory

China, Flatware, Glassware

Cake Cutting

Dance Floor and DJ Table

Table Stanchions, Votives and Mirrors



# Reception Enhancements

## Elegant Seating

- Walnut Farmhouse Chairs \$11
- Silver or Gold Chiavari Chairs \$12
- Chair Covers \$5

## Romance

- Victorian Scroll Arch \$85
- Scattered Petal Aisle \$59
- Fruit Infused Water Station \$3
- Chiavari Chair Sash \$3
- Floral Centerpieces \$45+
- Silver or Gold Lacquer Chargers \$4



## Specialty Linens \*

- |                   |                     |
|-------------------|---------------------|
| Crushed Satin \$4 | Nova \$5            |
| Pintuck \$5       | Organza Overlay \$3 |

## Hardscape

- |                   |                             |
|-------------------|-----------------------------|
| Lounge Tables **  | Railing Twinkle Lights \$45 |
| Lounge Seating ** | Tall Cocktail Tables \$13   |
| Head Table \$65   |                             |
| Unity Table \$10  |                             |

\* Per person based on tables of 8  
 \*\* Call for current pricing



# Catering Guidelines

## WEDDING PACKAGES

The Clubhouse at Tonto Verde offers indoor and outdoor event space. Wedding Packages are available but at Tonto Verde we believe that a wedding day should be as unique as each bride and groom. Let us customize something just for your special day.

## WEDDING ENHANCEMENTS

In addition to customizing menus and providing world class service, our dedicated staff is happy to work with you to provide floral design, décor, upgraded linens, entertainment, menu cards, rentals, specialty bar service, etc. Please inquire about options, pricing and availability.

## PREFERRED PARTNERS

The Clubhouse at Tonto Verde has a list of preferred partners. You are not required to use one of our partners, but we reserve the right to approve anyone that comes into our facility and request that they do a walkthrough prior to your event.

## PAYMENT POLICY

Our payment policy requires a \$500 non-refundable deposit at the time the space is booked. The initial deposit will be applied toward your final bill.

## EXTENDED SERVICE / PROGRAMS

Weddings are based on the following time guidelines:

Brunch	2 hours
Cocktail Reception	1 hour
Wedding Ceremony	1 hour
Wedding Reception	4 hours
Wedding Rehearsal	1 hour

Extended service hours are available and may require an additional fee.

## EVENT PLANNING

To ensure the proper planning of your event, we kindly request that all food & beverage specifications be received no later than 60 days prior to the start of your event.

## GUARANTEES

To effectively coordinate your event and provide you with the best possible service, it is necessary that we receive your final guarantee no later than 10 days prior to your event. When giving your guarantee, please include counts for any special dietary needs or allergies, e.g., vegetarian, gluten free, vegan, etc.

## PRICING

All food & beverage prices are subject to a 22% percent service charge and applicable sales tax, currently 6.3%.



# Preferred Partners

## Wedding Cake

Piece of Cake Desserts  
Kevin Kossman  
ArizonaWeddingCakes.com  
480.985.9166

Bamboo Bakery  
bamboobakery.com  
602.246.8061

My Goodness Cakes  
brian@mygoodnesscakes.com  
602.861.4711

## Florist

Cactus Flower  
Corrina Chavez  
cchavez@cactusflower.com

The Flower & Gift Shoppe  
480.837.1456

## Officiant

Matt Nathanson  
married@firstofficiant.com  
480.363.4282

Reverend Northrup  
480.471.7239  
480.322.0183 cell  
cnorthrup@verdefaith.org

Pastor Randy Williams  
phoenixweddingpastors.com

## Accommodations

Lexington Hotel & Suites  
480.837.6565

Four Season  
480.515.5700

Hilton Garden Inn  
480.515.4944

## Music

Ray the DJ  
Ray Grace  
480.921.9665

All American DJ  
Chad Trapeur  
623.869.9790

Event Centrale  
Michael Cimino  
480.980.7501

Scott Hallock  
scotthallock.com  
480.816.1884 / 973.204.8757

## Transportation

Transtyle  
480.948.6131

Driver Provider  
602.453.0001

## Photography

Connie & Steve  
CWLIFE Photography  
602.653.9722  
cwlifephotography.com

Karen Hudak  
623.334.9609 / 623.363.0109  
memoriesbykaren.com

Amanda Marie Photography  
480.202.2294

Harley Bonham Photography  
602.254.1711 / 602.505.6097  
harleybonham.com

Brian Minson Photography  
928.358.9822  
brian@brianminson.com

Marion Rhoades Photography  
602.677.3985  
MarionRhoadesPhotography@gmail.com



# Wedding Planning Checklist

## 12-18 Months

- ♥ Discuss Your Budget and Guest List
- ♥ Interview Wedding Planners
- ♥ Determine Wedding Date
- ♥ Tour Venues

## 9-12 Months

- ♥ Book Your Venue
- ♥ Select Your Wedding Party Members
- ♥ Create Wedding Website
- ♥ Hire Your Band or DJ
- ♥ Book Your Officiate
- ♥ Order Your Wedding Gown
- ♥ Establish Wedding Colors or Theme
- ♥ Decide on Décor
- ♥ Send "Save the Dates"
- ♥ Secure Hotel Rooms for Out-of-Town Guests
- ♥ Plan Your Honeymoon

## 6-9 Months

- ♥ Select Your Wedding Rings
- ♥ Order Your Invitations and Any other Printed Products
- ♥ Select Your Bridal Parties' Attire
- ♥ Take Engagement Photos
- ♥ Plan Your Rehearsal Dinner
- ♥ Look Into Hair and Makeup
- ♥ Discuss Dates for Bachelor and Bachelorette Party
- ♥ Select Your Ceremony and Reception Music

## 3-6 Months

- ♥ Begin Composing Draft Day Of Timeline
- ♥ Compose Event Diagrams
- ♥ Schedule Your Wedding Tasting and Cake Tasting
- ♥ Decide on Party Favors
- ♥ Write Personal Vows
- ♥ Select Ceremony Readings

## 2-3 Months

- ♥ Schedule Final Fitting for Bridesmaids
- ♥ Apply for Marriage License
- ♥ Purchase Accessories such as Garter, Glasses, Unity Candle, etc.
- ♥ Schedule Trial Run on Hair and Makeup
- ♥ Mail Invitations
- ♥ Plan Reception Seating Arrangements

## 1 Month

- ♥ Record RSVP's
- ♥ Have Your Final Dress Fitting
- ♥ Change Name, Address, Driver's License, SS Card, etc.
- ♥ Confirm Vendor Arrival and Delivery Times with Venue
- ♥ Confirm Day of Timeline with Venue and Reception Timeline with DJ
- ♥ Write Thank You Notes as Gifts Arrive
- ♥ Grooms and Groomsmen Final Fitting

## 1 Week Before

- ♥ Pick Up Your Gown
- ♥ Send Timetable to Vendors
- ♥ Make Individual Itineraries for Wedding Party
- ♥ Submit Guest List and Final Payment to Venue
- ♥ Finalize Your Vows

## 1-2 Days Before

- ♥ Have a Manicure and Pedicure
- ♥ Rehearse Wedding Ceremony
- ♥ Present Attendants with Gifts
- ♥ Pack and Label Items to Take to Wedding Site
- ♥ Make Sure All Vendors are Paid in Full
- ♥ Decide Vendor Tips and Meals

## The Big Day

- ♥ Eat Breakfast
- ♥ Do Hair and Makeup
- ♥ Switch Engagement Ring to Other Hand
- ♥ Give Rings to Best Man
- ♥ Ensure Your Marriage License is On Site
- ♥ **RELAX AND ENJOY THE DAY**





# Contact Us Today

*The Clubhouse at Tonto Verde is your ultimate wedding destination... minutes from North Scottsdale in the midst of a peaceful quiet that is unmatched anywhere in Arizona. The view of Four Peaks and the surrounding Mazatzal mountain range, rolling greens and romantic sunsets provide a breathtaking backdrop for your wedding ceremony, reception, rehearsal dinner or even groomsman golf outing. Experience Tonto Verde for yourself; schedule a tour of our beautiful 26,000 square foot Santé Fe style clubhouse.*

**Lynn Casebere, Director of Catering | The Clubhouse at Tonto Verde**

**18401 East El Circulo Drive, Rio Verde, Arizona 85263**

**[www.TontoVerdeWeddings.com](http://www.TontoVerdeWeddings.com) | [lynn@TontoVerdeAssociation.com](mailto:lynn@TontoVerdeAssociation.com) | 480.471.2582**

Enchanting Scenery | Embracing Venue | Enticing Cuisine



*What A Wonderful Day It Has Been*

**Tonto  
Verde**