





## Skyline Wedding Package - \$2,000.00

### Our Wedding Package includes the following

- Ceremony Site Fee
- White Ceremony Chairs
- Reception Room Rental
- Day of Wedding Ceremony Coordinator\*\*
- Ceremony Rehearsal
- Complimentary Menu Tasting for Bride & Groom
- Bridal Ready Room
- Standard House Linens
- Cocktail and Banquet Tables
- Banquet Chairs
- Glassware and Flatware
- Votive Candles (three per table)
- Oak Dance Floor (White Floor Upgrade \$500)
- Valet Parking
- Champagne Toast

### Specialty Items

- Black, White or Ivory Chair Covers \$3.00 per chair
- Fireworks Site Fee \$600.00
- Fireworks Display (*Three to Five minute show*) \$2,900.00

### Food and Beverage Minimums (Tax & Gratuity not Included)

- Skyline Room - \$10,000.00
- Crown Room - \$6,000.00

*\*\*Ceremony Coordination provided by Director of Catering  
\$500 concession given if Wedding Planner from Preferred Vendor List is chosen*

*Friday & Sunday Package Fee - \$1,500.00 | Weekday Package Fee - \$1,000.00*



## SKYLINE CLASSIC

*\$65.00++ per person*

*All Dinners come with Warm Rolls and Butter, Choice of One Starch and  
Chef's Choice Seasonal Vegetable  
Regular and Decaffeinated Coffee, Hot Tea*

### Choice of Three Butler Passed Hors d'oeuvres

#### Choice of One Salad

Cran-Apple - *Honeycrisp Apple, Seasonal Greens, Spiced Pecans, Dried Cranberries, Feta, Honey Balsamic*

The "Wedge"- *Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Blue Cheese Dressing*

Skyline Caesar- *Crisp Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing*

Garden - *Mixed Greens, Shaved Carrots, Tomato, Cucumber, Ranch or Balsamic Vinaigrette*

#### Choice of Two Classic Entrées | One Vegetarian Option Included; Choices available upon request

Chicken Marsala - *Sautéed Chicken Breast, Mushrooms*

Seasonal White Fish Picatta - *Lemon Butter Caper Sauce*

Tuscan Spiced Chicken- *Citrus Pan Jus*

Honey Bourbon Salmon - *Bourbon Glaze*

Honey Mustard Chicken Breast

Asiago Chicken - *Chardonnay Cream Sauce, Prosciutto, Asiago Cheese*

Almond Crusted Salmon - *Honey Garlic Sauce*

#### Starches

Garlic Mashed Potatoes, Roasted Fingerling Potatoes, Pan Roasted Sweet Potatoes,  
Baked Potato, Roasted Baby Red Potatoes and Onions, Vegetable Rice Pilaf,  
Parmesan Mushroom Risotto



## ENHANCED ENTREES & DUET PLATES

**Enhanced Entrées** | *Add \$12.00++ per person*

Petite Filet Mignon - *Cabernet Demi-Glace*

Dijon Crusted Halibut - *Citrus Beurre Blanc*

Braised Beef Short Ribs - *Red Wine Reduction*

Ginger Garlic Swordfish - *Ginger Butter Sauce*

Grilled NY Steak - *Bourbon Reduction, Onion Ring*



**Duet Plates** | *Add on to any Classic or Enhanced Entrée \$10.00++*

Seared Scallops - *Fennel, Citrus Salad*

Prawn Scampi - *Lemon Garlic Sauce*

Maryland Crab Cake - *Horseradish, Sriracha Remoulade*

Almond Crusted Salmon - *Raspberry Cayenne Gastric*

4oz Lobster Tail - *Drawn Butter, Microgreens*



## BUTLER PASSED HORS D'OEUVRES

*Choice of Three / Add \$5.00++ each for any additional*

### Cold

- \*Classic Gazpacho Shooter
- \*Prosciutto Wrapped Asparagus with Roasted Garlic
- \*Bruschetta with Tomato, Basil, Garlic & Buffalo Mozzarella
- \*Seared Beef Tenderloin Crostini- Garlic Butter Crostini & Onion Jam
- \*Caprese Skewers - Cherry Tomato, Basil and Fresh Mozzarella
- \*Spicy Southwest Dusted Deviled Eggs
- \*Smoked Salmon Crostini, Garlic Cream Cheese
- \*Ahi Tuna "Poke" Wonton Chip
- \*Mini Fruit Skewers, Honey Yogurt Sauce
- \* Grilled & Chilled Spicy Shrimp Cocktail
- \*Bacon Wrapped Dates

### Hot

- \*Pork Potstickers, Sweet Chile Sauce
- \*Chicken Empanadas, Chile Verde
- \*Vegetarian Spring Rolls, Sweet Chili Sauce
- \*Assorted Mini Vegetarian Quiche
- \*Coconut Crusted Chicken Bites, Spicy Raspberry Coulis
- \*Mozzarella and Bacon Stuffed Mushrooms
- \*Mini Crab Cakes, Lemon Aioli
- \*Wild Mushroom and Boursin Tart
- \*Spanakopita, Lemon Cucumber Yogurt Sauce
- \*Creole Shrimp- Crispy Polenta Crouton
- \*Spinach & Artichoke Tortilla Crisp Cup
- \*Raspberry Brie en Croute
- \*Mini Chicken and Waffles, Bourbon Peach Chutney
- \*Mini Beef Sliders, Bacon Onion Jam



## LATE NIGHT SNACKS

### **BAJA BREAK | \$12.00++**

Tortilla Chips, Fresh Guacamole, Fire Roasted Salsa, Tomatillo Salsa, Chicken Taquitos

### **CHICKEN & WAFFLES | \$12.00++**

Fried Chicken on a Waffle, Bourbon Peach Chutney, Hot Syrup

### **GRILLED CHEESE BAR | \$12.00++**

Sourdough with Aged Cheddar and Grilled Onion, Wheat with American and Roasted Tomato, Swirl Rye with Gruyere and Green Apple

### **MAC & CHEESE BAR | \$12.00++**

White Cheddar Cheese Sauce with Toppings: Broccoli, Tomatoes, Bacon, Green Chile

### **NACHO BAR | \$12.00++**

Tortilla Chips, Warm Nacho Cheese, Sliced Jalapenos, Pico de Gallo, Sour Cream, Guacamole  
*add Chicken or Ground Beef | \$4.00++*

### **SLIDER BAR | \$12.00++**

Mini Burgers with Caramelized Onions & American Cheese, Fries, Ranch Dipping Sauce, Ketchup, Mustard, Mayonnaise

### **SOFT PRETZEL BAR | \$10.00++**

Soft Pretzel Bites, Beer-Cheese Fondue, Sweet Honey Mustard, Stone-Ground Mustard

### **STREET TACOS | \$12.00++**

Pollo Asada, Corn Tortillas, Onions, Cilantro, Limes, Chipotle Crema and Queso Fresco  
*add carne asada | \$4.00++*

### **DONUT BREAK | \$8.00++**

Assorted Glazed, Cake and Donut Holes



## BEVERAGE SELECTION

**Well Liquor | Hosted \$7.00++ | No-Host \$8.00 Inclusive**  
Bourbon \* Scotch \* Vodka \* Gin \* Rum \* Tequila \* Brandy \* Triple Sec

**Call Liquor | Hosted \$9.00++ | No-Host \$11.00 Inclusive**  
Jack Daniels \* Jim Beam \* Canadian Club \* Seagram's Seven  
Johnny Walker Red \* Dewar's \* J&B \* Cutty Sark  
Smirnoff \* Absolute (Citron, Mandarin, Vanilla) \* Stolli \* Kettle One  
Beefeaters \* Bombay \* Tanqueray  
Captain Morgan \* Bacardi \* Malibu \* Meyer's  
José Cuervo \* Southern Comfort \* Kahlua \* Amaretto \* Midori \* Pucker

**Premium Liquor | Hosted \$11.00++ | No-Host \$13.00 Inclusive**  
Makers Mark \* Crown Royal \* Gentleman Jack \* Wild Turkey \* Jamison's \* Bushmills  
Johnny Walker Black \* Chivas Regal \* Glen Fiddich  
Chopin \* Belvedere \* Grey Goose  
Bombay Sapphire \* Tanqueray Ten \* Boodles  
Baileys \* Frangelico \* Grahams Port \* Warres Porto

**House Wines | Hosted \$32.00++ per bottle | No-Host \$9.00 per glass Inclusive**  
Sparkling Wine \* Chardonnay \* Merlot \* Cabernet \* White Zinfandel  
Sparkling Non-Alcoholic Cider  
(Premium wines available upon request)

### Beer

Domestic bottle | Hosted \$5.00++ | No-Host \$6.00 Inclusive  
Import bottle | Hosted \$6.00++ | No-Host \$7.00 Inclusive

Sodas and Juices | Hosted \$3.50++ | No-Host \$5.00 Inclusive

### Bulk Beverages

*Charged per gallon | One Gallon Serves 20*

Mimosas | \$150.00++

Bloody Mary's | \$175.00++

Sangria | \$140.00++

Margaritas | \$175.00++

Non-alcoholic punch | \$55.00++

*Bulk Beverages Not Available on a No-Host Bar*



## PREFERRED VENDORS

### Event Planners

Meagan Crain	(520) 307-6914	<a href="http://crainandco.com">crainandco.com</a>
Mollie Fitzgerald	(520) 395-6768	<a href="http://pomeventstucson.com">pomeventstucson.com</a>
Jane Castle	(520) 222-6551	<a href="http://janecastleevents.com">janecastleevents.com</a>
Sarah Detmer	(520) 304-6353	<a href="http://sarahdetmer.com">sarahdetmer.com</a>

### Wedding Cake Design

*Crumbs Cake Boutique	(520) 261-4620	<a href="http://crumbscakeboutique.com">crumbscakeboutique.com</a>
Ambrosia	(520) 390-9319	<a href="http://ambrosiacakestucson.com">ambrosiacakestucson.com</a>
Jamie Cakes	(520) 548-1946	<a href="http://jamie-cakes.com">jamie-cakes.com</a>
Nadine's Bakery ( <i>Kosher</i> )	(520) 326-0735	<a href="http://nadinesweddingcakes.blogspot.com">nadinesweddingcakes.blogspot.com</a>
Village Bake House	(520) 531-0977	<a href="http://villagebakehouse.com">villagebakehouse.com</a>

### Photographers and Videographers

*Ivory Orchid Photography	(520) 319-1807	<a href="http://ivoryorchid.net">ivoryorchid.net</a>
Steven Palm Photography	(520) 625-2867	<a href="http://stevenpalmphoto.com">stevenpalmphoto.com</a>
Lori O'Toole Photography	(520) 780-7878	<a href="http://loriotoole.com">loriotoole.com</a>
Something Blue	(520) 808-9812	<a href="http://somethingbluephotography.net">somethingbluephotography.net</a>
Soltero Productions	(520) 349-7753	<a href="http://solteroproductions.com">solteroproductions.com</a>
Black Sheep Video	(520) 760-0023	<a href="http://blacksheepfilmworks.com">blacksheepfilmworks.com</a>

### Florists

*Posh Petals	(520) 408-0101	<a href="http://petalspetalspetals.com">petalspetalspetals.com</a>
Alexis Grace Florals	(520) 240-2609	<a href="http://alexisgraceflorals.com">alexisgraceflorals.com</a>
In Full Bloom	(520) 498-0505	<a href="http://infullbloomweddings.com">infullbloomweddings.com</a>
Thistle	(520) 812-2687	<a href="http://thistleucson.com">thistleucson.com</a>





## PREFERRED VENDORS

### Event Design and Party Rentals

Endless Decor	(520) 891-9993	
Frostings	(520) 591-2551	<a href="http://frostingsevents.com">frostingsevents.com</a>
Red Diamond Rental	(520) 954-4454	<a href="http://reddiamondrentals.com">reddiamondrentals.com</a>
Arizona Party Rental	(520) 327-6678	<a href="http://arizonapartyrental.net">arizonapartyrental.net</a>
A la Carte	(520) 444-4437	<a href="http://alcrentals.com">alcrentals.com</a>
Celebrations by Silvia	(520) 971-9838	<a href="http://celebrationsbysilvia.com">celebrationsbysilvia.com</a>
Glamour & Woods	(480) 306-5030	<a href="http://glamourandwoods.com">glamourandwoods.com</a>

### DJs and Entertainment

Primetime Events	(520) 235-7835	
Fantastic Five Entertainment	(520) 240-0305	<a href="http://fantasticfiveentertainment.com">fantasticfiveentertainment.com</a>
Raza Entertainment	(520) 449-0993	<a href="http://djraza.com">djraza.com</a>
Muse Entertainment	(520) 370-8763	<a href="https://facebook.com/MuseDeeJays">facebook.com/MuseDeeJays</a>
Commotion Studios	(520) 760-6880	<a href="http://commotionstudios.net">commotionstudios.net</a>

### Hair and Makeup

I Do Hair and Makeup Artistry	(520) 272-0573	<a href="http://idohairandmakeupartistry.com">idohairandmakeupartistry.com</a>
Heather Van Houten	(520) 903-0573	<a href="http://hvhartists.com">hvhartists.com</a>
Margarita GoDiva	(520) 272-0573	<a href="http://margaritagodiva.net">margaritagodiva.net</a>

### Transportation and Accommodations

Diamond Transportation	(520) 825-8888	<a href="http://diamondtransportation.com">diamondtransportation.com</a>
Majestic Limousines	(520) 777-7467	<a href="http://majesticlimotucson.com">majesticlimotucson.com</a>
Top Shelf Transportation	(520) 603-3375	<a href="http://topshelftransportation.com">topshelftransportation.com</a>
Embassy Suites	(520) 352-4000	
Loew's Ventana Canyon	(520) 299-2020	
Westin La Paloma	(520) 742-6000	



## PREFERRED VENDORS

### Officiants

Hugo Rodriguez	(520) 305-1648	<a href="http://alwaysand4everweddings.com">alwaysand4everweddings.com</a>
Laura Galipeau	(850) 217-1751	<a href="http://weddingbylaura.com">weddingbylaura.com</a>
Cherisse Belussi	(520) 237-5211	<a href="http://a-romanticwedding.com">a-romanticwedding.com</a>

### Paper and Invitations

Brie Dumais Designs	(520) 248-0950	<a href="http://briedumaisdesigns.com">briedumaisdesigns.com</a>
Victoria York	(602) 418-5678	<a href="http://victoriayorkdesign.com">victoriayorkdesign.com</a>
A Fine Line Invitation	(520) 214-1575	<a href="http://afineline-tucson.com">afineline-tucson.com</a>

### Photo Booths

Flashbulb Memories	(520) 477-7493	<a href="http://flashbulbphotobooth.com">flashbulbphotobooth.com</a>
Photo Fun Booth	(520) 275-1742	<a href="http://photofunbooth.com">photofunbooth.com</a>
Hello Gorgeous	(520) 481-2339	<a href="http://hellogorgeouspb.com">hellogorgeouspb.com</a>

### Dresses and Attire

J Bridal Boutique	(520) 577-5528	<a href="http://jbridalboutique.com">jbridalboutique.com</a>
GiGi Bridal	(520) 777-7747	<a href="http://gigibridal.com">gigibridal.com</a>
Maya Palace	(520) 447-3497	<a href="http://mayapalace.com">mayapalace.com</a>
Tuxedos on Broadway	(520) 325-9936	<a href="http://tuxonbroadway.com">tuxonbroadway.com</a>



## General Policies

### Food and Beverage Regulations

All food and beverage items served within Skyline Country Club must be prepared and presented by the Skyline Country Club. Local health code regulations prohibit guests from removing remaining food and beverage from the country club. Skyline Country Club, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. In compliance with the state law, all beer, wine and liquor must be supplied and served by the Skyline Country Club. Any violation of these laws and regulations will result in confiscation of food and/or beverage and may require additional actions or penalty charges at the club's discretion.

### Event Planning

#### MENU TASTING

All booked wedding receptions will receive a complimentary menu tasting for two to include hors d'oeuvres, salads, entrees and accompaniments approximately five to six months prior to your wedding. You may invite two additional guests at \$50.00++ per person.

#### FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure proper planning of your wedding, we kindly request that all food and beverage specifications be received in writing to the Director of Sales and Catering no later than 45 days prior to your wedding date.

**TABLE STANDARDS** Our standard sit down and buffet service is planned for 60" round tables of eight guests per table. However, 72" round tables of ten can be arranged. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two, or a wedding party table where they are joined by their wedding party.

### Payment Policy

#### DEPOSITS

Skyline Country Club policy requires a 25% deposit to confirm your wedding. Six months prior to your wedding, 50% of your estimated balance is due as your second deposit. Your remaining balance is due 10 days prior to your wedding date once your final guest count has been received.



## General Policies

### Payment Policy (continued)

#### ACCEPTABLE FORMS OF PAYMENT

Personal check, American Express, Visa or MasterCard are considered acceptable forms of payment. If by personal check, a credit card must be kept on file.

#### CANCELLATION

In the event of a cancellation for any reason, the security deposit and any partial payments will not be refunded and the following sliding scale will apply as liquidation damages:

0-45 days prior to wedding		100% of expected revenue
46-90 days prior to wedding		75% of expected revenue
91-120 days prior to wedding		50% of expected revenue
121+ days prior to wedding		40% of expected revenue

### Time Table

Upon Booking	6 Months Prior	45 Days Prior	14 Days Prior	10 Days Prior
Signed contract, Banquet Event Order and Initial Deposit are due	Menu Tasting is Scheduled, Second Deposit is due	Final Food & Beverage Specifications are due	Final Wedding Timeline, Ceremony Processional and Details are due	Final Guest Count, Meal Counts and Final Balance are due



## General Policies

### Service Charge and Sales Tax

- ◆ All food and beverage items are subject to 22% service charge and 6.1% sales tax
- ◆ The service charge is taxable in the State of Arizona
- ◆ ++ indicates the addition of 22% service charge and 6.1% sales tax
- ◆ + indicates the addition of applicable 6.1% sales tax
- ◆ The service charge is not a tip or gratuity

### Guest Guarantees

Once final guarantees are submitted, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Skyline Country Club will make every attempt to accommodate increases in your count after the final guarantee is due, however they may be subject to a 10% surcharge. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event. Please make sure to discuss any dietary needs or restrictions.

### Overtime Charges

Wedding receptions are based on a six hour period, beginning at cocktail hour. Overtime charges of \$250.00+ per hour for any hour or fraction of an hour applies to weddings exceeding the allotted time.

### Dress Code

Hosts are responsible for seeing that their guests and bridal party conform to the Club's dress code upon each visit to Skyline Country Club. Prohibited attire shall include, but not limited to the following: t-shirts of any kind, color or cost, sweat suits, swim suits and all pool attire, bicycle or gym shorts, short shorts, tank tops, strapless tops, bare midriffs or other extreme cut tops, worn or tattered clothing, ripped or torn denim shorts or pants, shirts or other articles. Hooded sweatshirts will not be worn in lieu of a collared shirt.