



Happily Ever After...

We look forward to creating a very special and memorable event for you.

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

623-388-3000 EXT .3028



The 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 location for weddings, rehearsal dinners, and wedding brunches. Our grille and banquet rooms have a rich, warm and elegant style that will provide the perfect ambiance and feature breathtaking views of our 18th hole, making it the perfect backdrop for your event. The waterfall and cobblestone bridge offer an ideal setting for all of the pictures of your most special day, We look forward to being a part of your cherished event.



The Vic Bar + Kitchen

Sitting nearly 1900 feet above the desert floor is the prestigious Victory Club, an inspiring resortstyle destination boasting unprecedent-ed valley views. Anchored by The Vic Bar + Kitchen, The Victory Club will become your new favorite event venue, everything at The Vic is delicious and prepared from scratch in the open exhibition kitchen. An innovative, chef driven menu offers classic comfort food with a deliciously modern perspective. Enjoy a signature cocktail while you drink in the breathtaking vistas that stretch from the downtown Phoenix skyline to the Four Peaks mountains. The Victory Club's event lawn is a large grassy expanse and is the ideal place to host your ceremony and reception.



SOUTH LAWN

An intimate garden setting located among mature Ficus, Palo Verde and Ironwood trees with picturesque views of the White Tank Mountains. An evening wedding enjoys the added elegance of romantically lit trees.

The South Lawn can host a guest list of approximately 300.

\$1500



THE VIC EVENT LAWN

The Vic Event Lawn, framed by four beautiful palm trees with spectacular mountain views to the West and the Phoenix cityscape to the East will keep the cameras clicking well past the ceremony. In the evening, The Vic Event Lawn is lit with soft and elegant market lights which creates a peaceful aesthetic for your special day. Can accommodate up to 200 guests.

\$1500



CEREMONY

Our picturesque ceremony locations include:

Bride & Grooms Changing Rooms Ceremony Site Elegant White Padded Chairs Infused Water Station Guestbook Table with Linen Ceremony Rehearsal and Day of Wedding Coordinator

ADDITIONAL PACKAGES OPTIONS:

Microphone & Speaker 75 Artwork Removal 150 Drapery Removal 250 Bistro Lighting 450 Time Sensitive Space Reset 250 Spiral Ceremony Set Up 250 Flat Screen TV 75



VERRADO

South Lawn
Capacity - 300

Banquet Room \$1250

\$2500

Capacity - 60

Dining and Banquet Room Dining

Capacity - 150

WEDDING PACKAGES INCLUDE:

Elegant Indoor or Outdoor Reception space Romantically Lit Trees Patio for Gathering and Cocktails Chiavari Chairs with Cushions Ivory or Black Floor Length Tablecloths Choice of Cotton Napkin Color

THE VIC EVENT LAWN

North Patio
Capacity - 60

Desert Terrace
Capacity - 100

Event Lawn
Capacity - 100

Quad and Patio
Capacity - 300

PDR and Patio
Capacity - 18











SUNFLOWER \$59

Package includes:

One salad selection

One entrée selection

Bread Service

Cake cutting service

Infused water, Iced tea & Iemonade station

Wedding Coordinator

ROSE \$69

Package includes:

One Hors d'ourve

One salad selection

One entrée selection

Bread Service

Cake cutting service

Infused water, Iced tea & Iemonade station

Champagne Toast

Wedding Coordinator

LILY \$89

Package includes:

Two Hors d'ourves

One Hour Beer & Wine Service

One salad selection

Two entrée selections

Bread Service

Cake cutting service

Infused water, Iced tea & Iemonade station

Champagne Toast

Coffee Station

Wedding Coordinator

DAHLIA \$149

Package includes:

Three Hors d'ourves

Four Hours of Beer, Wine, and Premium Drinks

One salad selection

Three entrée selections

Bread Service

Wine Service with dinner

Custom Wedding Cake

Cake Cutting Service & Mini
Dessert Station

Infused water, Iced tea & lemonade station

Champagne Toast

Coffee Station

Wedding Coordinator



We have designed four unique wedding packages to simplify the planning phase of your event. Pick one of our four packages and then choose from the selections coordinated with each category. Included in all of our wedding packages is a wedding coordinator to assist you with all of your needs and make sure your day is worry free. We pay attention to all of the details and will assist you from the rehearsal through the reception, creating memories you will treasure for a lifetime. If you don't find what you are looking for in our packages, please let us know and we will have our team handcraft your menu from beginning to end.



Fresh Fruit & Cheese Platter

Seasonal fresh fruit artisan and domestic cheeses and crackers

Vegetable Crudités

Assorted vegetables

Spinach and Artichoke Dip

Creamy spinach dip, tomatoes, parmesan, garlic pita chips

Stuffed Tomatoes

Fresh cherry tomatoes stuffed with herbs and goat cheese

Bruschetta Board

Fresh diced tomato, basil, balsamic, olive oil, crostinis

Chicken Quesadillas

Stuffed with grilled chicken, shredded cheese, beans, sour cream, salsa rojas

Sausage Stuffed Mushroom Caps

Stuffed with sausage, cheese, hollandaise sauce

Fried Ravioli

Crispy fried cheese ravioli, herbs, parmesan, house marinara sauce

Chicken Satay

Roasted chicken skewers, sweet and spicy pepper sauce

Antipasto Skewers

Cherry tomato, provolone cheese, artichoke heart, roasted peppers, basil, onion, balsamic drizzle

Mini Beef Wellington

Flaky puffed pastry stuffed, beef tenderloin, mushroom duxelle, roasted garlic aioli

Shrimp Cocktail Platter

Poached prawns served, chipotle cocktail sauce, micro fennel

Prosciutto Wrapped Asparagus

Tender asparagus wrapped with prosciutto, tomato hollandaise

Charcuterie Board

Specialty cured meats, imported cheeses, olives, dried fruit, aged balsamic, mustards, baguette

Smoked Salmon

Bagel chips, diced tomato, shaved red onion, capers, hard cooked egg, caviar, whipped cream cheese









Mixed Greens

Mesculun mix, carrots, red onion, tomatoes, croutons, honey mustard

Caesar

Chopped romaine, grated parmesan cheese, croutons Caesar dressing

Spinach

Baby spinach, red onion, boiled egg, bacon, candied pecans, balsamic dressing

Roasted Squash Salad

Arugula and spinach mix, walnuts, blue cheese, balsamic dressing

Wild Arugula

Maytag blue cheese, diced apple, candied walnuts, balsamic dressing

Butter Lettuce

Chopped lettuce, orange supremes, roasted pecans, fontina, sherry vinaigrette

The Wedge

Iceberg lettuce, bacon, tomato, red onion, cucumbers, blue cheese crumbles, blue cheese

Caprese Salad

Fresh mozzarella, sliced roma tomatoes, basil strips, balsamic dressing

Baby Spinach

Spinach, Tillamook aged white cheddar, crispy guanciale, candied pecans, smoked tomato dressing

Strawberry Fields

Arugula, macadamia nuts, bruleed goat cheese crouton, strawberry vinaigrette

Apple Salad

Spring mix, apple chips, pecans, goat cheese with white balsamic

Southwest Salad

Romaine topped with roasted corn, black bean, tomato, tortilla strips, chipotle ranch



SUNFLOWER

Package Includes:
One entrée from the Sunflower list

Artichoke Pasta

Penne pasta, marinated artichokes, squash, zucchini, sundried tomatoes, parmesan, pesto cream sauce.

Chicken Marsala

Seared chicken breast, sautéed with Marsala wine and mushroom demi sauce

Chicken Picatta

Seared chicken breast, whipped potatoes, garlic matchstick veggies, picatta sauce

Oven Roasted Chicken

Butter basted chicken, smashed heirloom potatoes, roasted squash medley, tomato butter sauce

ROSE

Package Includes:
One entree from the Sunflower or Rose list

Grilled Sirloin

Roasted steak, potato gratin, broccolini, rosemary demi

Herb-Crusted Salmon

Crusted salmon, garlicky green beans, rice pilaf, beurre rouge

Pork Chop

Pan roasted chop, smashed potatoes, sautéed spinach, pan jus

Prime Rib

Slow Roasted and served with creamy horseradish and au jus, mashed potatoes and asparagus

Chicken Saltimbocca

Spinach, Swiss cheese, wrapped in prosciutto, whipped potatoes, garlic matchstick veggies, sage pan sauce

LILY

Package Includes:

Two entrées from the Sunflower, Rose or Lily list

Grilled Shrimp

Pineapple salsa, black beans, jasmine rice, marinated cucumber slaw

Grilled Mahi-Mahi

Pineapple salsa, black beans, jasmine rice, marinated cucumber slaw

Filet Mignon

Grilled filet, spinach infused potatoes, baby carrots, house demi glaze

Braised Short Rib

Braised short rib, purple cabbage, creamy potatoes

Chicken Cordon Bleu

Swiss stuffed chicken breast wrapped in ham - breaded, broccolini, thyme mashed potatoes

DAHIIA

Package Includes:

Three entrées choice from any menu you choose

Alaskan Halibut

Cast iron seared halibut, lemon gnocchi, asparagus, beurre blanc, chervil

Filet n Prawns

Pan roasted steak, grilled shrimp, potato gratin, seasoned vegetables, herb compound butter, demi glace

Surf & Turf Duo

Choice of salmon, Mahi Mahi or grilled petite lobster tail paired with filet mignon with herb compound butter, demi-glace

Bone in Ribeye

Roasted steak, sliced yukon potatoes, bacon apple braised greens

^{*}Additional 5.PP charge for second entrée selection in the Rose & Sunflower Packages



MENU OPTIONS

Entrees include
House or Caesar Salad
Beverage Station
And Dinner Rolls
Second Entree Option \$5 pp

THEMED BUFFETS \$45

Fajita

Build your own fajita bar with grilled skirt steak, grilled chicken, roasted onions and peppers, fresh tortillas, pico de gallo, sour cream. Cheese enchiladas. Served with chips and salsa, Spanish rice and black beans.

Pasta

Cheese Ravioli, Chicken Alfredo, Bowtie Bolognaise, Lasagna, garlic bread and Caeser salad

PASTA \$30

Chicken Parmesan

Crisp chicken breast topped with marinara sauce and parmesan cheese, served with spaghetti pasta.

Chicken Pomodoro

Chicken breast with fresh diced tomato, garlic and basil, tossed in white wine cream sauce, served with spaghetti pasta.

Cheese Ravioli

Cheese ravioli topped with marinara and shaved parmesan.

Artichoke Pasta

Penne pasta with marinated artichoke hearts, summer squash and sundried tomato, in a pesto cream sauce.

Chicken Carbonara

Seared chicken, shallots, snow peas, chopped bacon, garlic cream sauce, parmesan cheese, penne

CHICKEN \$35

Chicken Madiera

Roasted Chicken breast served with asparagus and Monterey Jack cheese, with Madiera wine reduction

Chicken Marsala

Seared chicken breast, sautéed with Marsala wine and mushroom demi sauce.

Lemon Pepper Chicken

Grilled chicken breast, lemon beurre blanc, jasmine rice, vegetables

GRILLE FAVORITES \$40.

Salmon Fresco

Grilled salmon topped with fresh tomato basil salsa fresco and finished with balsamic glaze.

Prime Rib

Slow Roasted and served with creamy horseradish and au jus.

Grilled New York Strip

Roasted fingerlings, grilled asparagus, and natural jus.



Your wedding day is special and magical for you. Choosing the perfect cake is simple. Select your shape and choose from a variety of flavors to make it your own.

Incorporating your colors, flowers, ribbons and theme is a perfect way to make your cake unique for your special day.

All Cakes or Cupcakes purchased through a third party must be through a licensed facility. No other outside food or beverage is allowed

PLATED DESSERTS

\$8 PER PERSON Cheesecake Chocolate Cake

CUSTOM CAKES \$8 per person

FLAVORS

Red Velvet Dark Chocolate Milk Chocolate Chocolate Almond Chocolate Fudae Chocolate Hazelnut Chocolate Mint Chocolate-Chocolate Chip Vanilla Chocolate Chip French Vanilla Classic White White Almond Cherry Almond Yellow Pound Yellow Marble **Butter Yellow** Banana Marble Carrot Cheesecakes

ICINGS

Vanilla Butter-cream

Tiramisu

Italian

Lemon

Chocolate Butter-cream Whipped Chocolate Whipped Cream Dark Chocolate Ganache Cream Cheese

FILLINGS

Fruit:

Fresh strawberries in strawberry glaze, or mousse of your choice**

Seasonal fresh berries in custard of your choice**

Fresh bananas in custard, or mousse of

Mousse:

Chocolate Strawberry Raspberry Vanilla Bean Banana Lemon Lime Orange Hazelnut White Chocolate

Other:

Fudge Custard Cannoli Pineapple Cream Cheese Coconut **Bavarian Cream**

DESSERT STATION \$10 per person (Choice of 4)

STANDARD Éclairs Cannoli's Mini Pecan Pies Mini Apple Pies Chocolate Covered Strawberries Lemon Bars Cookies any kind **Brownies** Mini Cupcakes Fruit Tart Truffles S 'mores Baklava cups **Turnovers**

SHOT GLASS

Cheesecake Bites

Tiramisu - Coffee-flavored mousse with cocoa and chocolate coffee beans

Dolce De Leche - Caramel dolce de leche mousse, tuile cookie

Cannoli Crunch - Two layers of cream, mini chips & cannoli cookie

White Chocolate Raspberry - White chocolate mousse, fresh raspberries and white chocolate sauce



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 and 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 can be taken home with contracted parties. No liquor or beer can be removed from the premises after an event

BAR SERVICE

Bartender Fee \$150 per bartender

BASED ON CONSUMPTION

\$3.5
\$4.5
\$6
\$7
\$8
\$8.5
\$9.5
\$11.5
\$13*
\$6

* Starting price, prices vary based on specific liquor

BAR PACKAGE

4 Hour Well Package	\$35
4 Hour Call Package	\$40
4 Hour Premium	\$45
4 Hour Ultra Premium	\$50

KEG BEER

Domestic \$400 Imported \$500

NON-ALCOHOLIC

Sodas \$3.5 each

Beverage Station
Fruit Infused Water, Iced Tea
and Lemonade
(unlimited)
\$3.5 per person

Coffee Bar \$5 per person

Hot Cocoa Station \$5 per person Includes marshmallows, crushed peppermint and whipped cream

BRANDS

CALL

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

PREMIUM

Meyers Sauza Hendricks Pendleton Buffalo Trace

ULTRA PREMIUM

Grey Goose Crown Royal Titos

Makers Mark Patron Silver Glen Livet

DOMESTIC BEER

Bud Bud Light Miller Light Coors Light Michelob Ultra Coors N/A

IMPORT BEER

Seasonal / Craft Imports

House Wine

\$7 Glass \$28 Bottle Wine



LATE NITE SNACKS

(Available for wedding package add on only)

Milk and Cookie Shots

Freshly Baked Miniature Chocolate Chip Cookies served with a shot of Milk 6 PP.

Mini Sliders

Mini Beef Sliders with lettuce, tomato, onion and cheese 9 PP.

Fried Mac & Cheese Balls

Lightly breaded and deep fried 9 PP.

French Fry Bar

House Fries, Sweet potato fries and 3 dipping sauces 6 PP

Quesadilla Station

Served with salsa and sour cream 9 PP

Flatbread Pizza Station

Includes cheese, veggie and one meat pizzas 9 PP.

S'mores Station

Graham crackers, chocolates squares, marshmallows, crushed candies 8 PP.

KIDS MEALS (children 12 & younger)

Kids Grilled Cheese

served with French Fries & Fresh Fruit Cup

Crispy Chicken Tenders

served with French Fries & Fresh Fruit Cup

Macaroni & Cheese

served with Fresh Fruit Cup

\$25 per child

VENDOR MEALS

Chefs Choice \$35 per vendor









DON'T FORGET THE GUYS!

FOUNDERS GOLF COURSE

Tucked in the foothills of the White Tank Mountains stretching to more than 7,000 yards, offering jaw-dropping views and rugged natural beauty, the Verrado Golf Club is a great golf experience awaiting all levels of golfers.

For the Groom and his group, the Verrado Golf Club invites you to experience a great day on the golf course.

Our staff would be happy to put a package together to accommodate your group's needs.

Remember, the Groom gets two free rounds of golf, along with a great deal for an outing filled with family and friends!