



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 3017

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 unprecedented 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.

\$1,500



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.

\$1,500



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:

JBL Party Box - Microphone & Speaker \$250 Artwork Removal \$150 Drapery Removal \$250 Outside Dance Floor (Verrado Only) \$500 Time Sensitive Space Reset \$250 Spiral Ceremony Set Up \$250 Flat Screen TV \$75 Heater \$75 Wooden Arch \$100 Lantern Centerpiece \$10 Chargers \$2



VERRADO

South Lawn Capacity - 300	\$2,500
Banquet Room Capacity - 60	\$1,250
Dining and Banquet Room Dining Capacity - 150	\$2,5 0 0

WEDDING PACKAGES INCLUDE:

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

Napkin Colors:

White, Ivory, Sandalwood, Forest Green, Black, Gold, Maroon, Navy, Red, Royal Blue, Chocolate Brown, Rust, Purple, Teal, Dusty Rose, Slate

THE VIC EVENT LAWN

North Patio Capacity - 60	\$1,500
Desert Terrace Capacity - 100	\$1,500
Event Lawn Capacity - 100	\$1 <i>,</i> 500
Quad and Patio Capacity - 300	\$2,500
PDR and Patio Capacity - 20	\$500









WEDDING PACKAGES

SUNFLOWER \$69

Package includes:

One salad selection

One entrée selection

Bread Service

Cake cutting service

Infused water, Iced tea & lemonade station

ROSE \$79

Package includes: One Hors d'ourve One salad selection One entrée selection Bread Service Cake cutting service

Infused water, Iced tea & lemonade station

Champagne Toast

LILY \$99

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

DAHLIA \$159

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

Choice of Charger



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.



HOT APPETIZERS

Herb Cheese-Stuffed Artichoke Portobello Arancini Raspberry Brie Phyllo Star Fig and Goat Cheese Flatbread Steak Fajita Tortilla Crisp Teriyaki Beef Skewers Coconut Shrimp Skewers Chicken Kabob w/Peppers and Onions Bacon Wrapped Scallops

Spanakopita

PLATTERS

Gourmet Cheese Platter Charcuterie Board Spinach Artichoke Dip Fruit Platter Bruschetta Board



COLD APPETIZERS

Sonoran Chicken Pinwheels Southwest Beef on Blue Corn Cake Mini Antipasto Skewers Smoked Salmon on Pumpernickel Shrimp and Avocado Phyllo Cup Apple Brie on Toasted Brioche Vegetable Rice Paper Roll Pesto Chicken and Sweet Pepper Cup Prosciutto Goat Cheese Date Skewer Roast Beef Roulade on Marble Rye





Caesar

Chopped romaine, grated parmesan cheese, croutons Caesar dressing

Spinach

Baby spinach, red onion, boiled egg, bacon, candied pecans, shallot vin dressing

Roasted Squash Salad

Arugula and spinach mix, walnuts, blue cheese, bourbon vinaigrette dressing

Wild Arugula Maytag blue cheese, diced apple, candied walnuts, raspberry 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 drizzle





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

ENTREE SELECTIONS

SUNFLOWER

ROSE

Package Includes: One entrée from the Sunflower list

Chicken Marsala – Wild Mushroom Demi Sauce

Chicken Picatta – Lemon Caper Cream

Oven Roasted Chicken – Herbed Pan Jus (GF)

Chicken Parmesan – Marinara and Mozzarella Cheese

Grilled Cauliflower Steak – Herb Chimichurri (GF) Package Includes: One entree from the Sunflower or Rose list

Grilled Sirloin – Rosemary Demi (GF)

Herb Crusted Salmon – Lemon Buerre Blanc

Center Cut Pork Chop – Roasted Apple Chutney (GF)

Prime Rib – Au Jus and Horseradish (GF)

Chicken Saltimbocca – Sage Pan Jus (GF) **Grilled Swordfish** – Orange Chipotle Glaze (GF)

Two entrées from the Sunflower, Rose or Lily list

Grilled Mahi Mahi – Olive Caper Relish (GF)

Grilled Ribeye - Herbed Butter (GF)

Braised Short Rib (GF)

LILY

Package Includes:

Chicken Cordon Bleu – Mustard Demi

DAHLIA

Package Includes: Three entrées choice from any menu you choose

Alaskan Halibut – Tarragon Buerre Blanc (GF)

Surf & Turf – Demi Glace and Herb Butter (GF)

Filet Mignon – Caramelized Onion Demi (GF)

Chilean Seabass – Mango Pineapple Salsa (GF)

Pork T-Bone – Grilled Apple Puree (GF)

Creamy Boursin Polenta (GF) Smoked Cheddar Grits (GF) Citrus Scented Quinoa (GF) Creamy Herbed Risotto (GF) STARCH: Rice Pilaf (GF) Wild Rice Pilaf (GF) Roasted Garlic Mashed Potatoes (GF) Gruyere Au Gratin Potatoes (GF) Roasted Red Potatoes (GF) Saffron Orzo with Black Beans Smashed Yukon Potatoes (GF) Roasted Fingerlings (GF)

VEGETABLES:

Honey Glazed Baby Carrots, Matchstick Vegetables, Roasted Squash Medley, Baby Zucchini and Patty Pans, Garlic
Sauteed Haricot Verts, Bacon and Caramelized Onion Brussel Sprouts, Roasted Cauliflower with Red Pepper, Butter
Braised Broccolini, Bacon Apple Braised Collard Greens



THEMED BUFFETS \$45

Fajita Buffet

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

Pasta Buffet

Caeser salad, cheese ravioli - brown butter sage, chicken penne alfredo, meat lasagna, bread and tiramisu.

Cook Out Buffet

Mixed green salad with dressings, grilled tri-tip with rosemary demi and roasted potatoes, roasted chicken breast with roasted vegetable medley, three cheese mac and cheese, butter braised corn on the cob apple pie and chocolate chip cookies.

Asian Buffet

Asian salad , beef and broccoli with hoisin demi crispy chicken with orange glaze and steamed rice, egg fried rice, veggie spring rolls, matcha flavored cheesecake.

MENU OPTIONS

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



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

Chicken Parmesan

Crisp chicken breast topped with marinara sauce and parmesan cheese, served with spaghetti and fresh basil

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.

CAKE & DESSERTS

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

\$9 PER PERSON Cheesecake - Fruit Coulis Chocolate Mouse Square Tiramisu Apple Pie

CUSTOM CAKES \$10 per person

FLAVORS

Red Velvet Dark Chocolate Milk Chocolate Chocolate Almond Chocolate Fudge 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 Tiramisu Italian Lemon

ICINGS

Vanilla Butter-cream Chocolate Butter-cream Whipped Cream 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

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 ^{\$}12 per person (Choice of 4)

Minimum of 50 Guests

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 Cheesecake Bites

SHOT GLASS

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

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 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

Soft Drinks	\$3.5
Fruit Juices	\$4.5
Domestic Beer	\$6
Imported Beer	\$7
House Wine	\$8
House Brands	\$8.5
Call Brands	\$9.5
Premium Brands	\$11.5
Ultra-Premium Brands	\$13*
Champagne	
or Cider Toast	\$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

KFG BFFR

Domestic Imported

NON-ALCOHOLIC

\$400

\$500

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, sprinkles, and whipped cream

BRANDS

CALL Absolute Bacardi Tanguaray Cuervo Gold

Captain Morgans J&B Seagrams 7 Jack Daniels

PREMIUM Meyers

Sauza

Titos

Hendricks Pendleton **Buffalo Trace**

ULTRA PREMIUM

Grey Goose Crown Royal

Makers Mark Patron Silver Glen Livet

IMPORT BEER

Seasonal / Craft

DOMESTIC BEER

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

SELTZER

Imports

House Wine \$8 Glass \$28 Bottle Wine Nutrl



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







FOR THE GROOM

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!