



EAGLE MOUNTAIN
GOLF CLUB

Wedding Brochure

2024 - 2025

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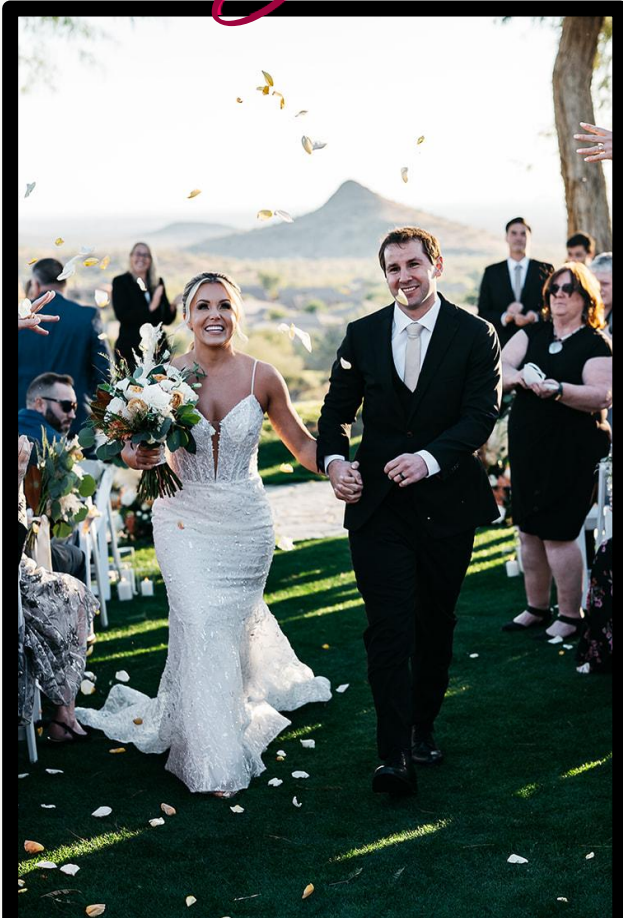
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ceremony

SAY "I DO" WITH
STUNNING, 180°
VIEWS OF THE
VALLEY BELOW,
FROM OUR LUSH
CEREMONY
LAWN



ceremony includes:

- ◆ EXCLUSIVE USE OF CEREMONY LAWN
- ◆ WHITE EVENT CHAIRS
- ◆ CEREMONY TABLE
- ◆ 30 MINUTE REHEARSAL THE DAY BEFORE

CEREMONY ADD-ONS:

WELCOME WATER STATION: \$250 (30-69 GUESTS), \$285 (70-110 GUESTS)

CHAMPAGNE STATION AT CEREMONY: \$6 PER GUEST

WELCOME MINI KETTLE CORN BAGS: \$3 PER GUEST



reception

OUR 2,400 SQ FT EVENT PAVILION IS THE PERFECT SPACE FOR WEDDING RECEPTIONS OF UP TO 110 GUESTS



THE FRONT WINDOWS OF OUR OVERLOOK PAVILION SLIDE OPEN TO ALLOW AN IDEAL INDOOR/OUTDOOR FEELING FOR DINNER AND DANCING

reception includes:

EXCLUSIVE USE OF EVENT PAVILION, INSIDE BAR AREA & OUTSIDE PATIO

72" ROUND GUEST TABLES, CAKE TABLE, GUESTBOOK TABLE, & THREE COCKTAIL HIGH-TOPS

WHITE EVENT CHAIRS

SOLID POLY FLOOR-LENGTH LINEN (30+ COLORS)

SOLID POLY NAPKINS (10+ COLORS)

DANCE FLOOR

CHINA, GLASSWARE, & SILVERWARE

ROUND MIRROR CENTERPIECES

VOTIVE CANDLES, & TEA LIGHTS

CAKE CUTTING SERVICE

ceremony & reception

◆ CEREMONIES ARE AVAILABLE TO START AS EARLY AS 4PM WITH COCKTAIL HOUR AND RECEPTION TO FOLLOW. TOTAL VENUE RENTAL TIME IS 4PM-10PM.

◆ THE CITY OF FOUNTAIN HILLS NOISE ORDINANCE STARTS AT 10PM AND GUESTS MUST START VACATING THE PAVILION AT THAT TIME

◆ DECORATIONS THAT ARE NOT PERMITTED INCLUDE:
ARTIFICIAL FLOWER PETALS
CONFETTI
GLITTER & SEQUINS (INCLUDING AFFIXED TO TABLECLOTHS & OTHER DECOR)
BIRDSEED & RICE

SATURDAY PRICING:

(OCTOBER-MAY)

\$3,000 CEREMONY & RECEPTION*

\$2,400 RECEPTION ONLY*

FRIDAY PRICING:

(OCTOBER-MAY)

\$2,750 CEREMONY & RECEPTION*

\$2,150 RECEPTION ONLY*

*FOOD AND BEVERAGE MINIMUMS VARY BY GUEST COUNT & TIME OF YEAR. YOUR EAGLE MOUNTAIN COORDINATOR WOULD BE HAPPY TO DISCUSS THESE MINIMUMS WITH YOU. PRICED STATED DO NOT INCLUDE TAX & SERVICE CHARGE



entree pricing

ALL ENTREE STYLES INCLUDE THE FOLLOWING OPTIONS:

1 BREAD CHOICE, 1 SALAD CHOICE, 2 PROTEIN CHOICES, 2 SIDE CHOICES

plated

(100 GUESTS OR LESS)

\$65 PER GUEST *

OUR MOST FORMAL OPTION. LET YOUR GUESTS SIT BACK AND RELAX WHILE OUR STAFF SERVES UP A GOURMET, TWO-COURSE MEAL

SERVING COURSES: BREAD ON TABLES | 1ST COURSE- SALAD | 2ND COURSE- MAIN ENTREE

buffet

(40+ GUESTS REQUIRED)

\$60 PER GUEST *

GIVE YOUR GUESTS THE ULTIMATE CHOICE & ABILITY TO FILL UP ON AS MUCH FOOD AS THEY LIKE

SERVING INFO: BUFFET CONTAINS ALL FOOD CHOICES & IS LOCATED ON OUTSIDE PATIO



* PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

entree options

PROTEINS: PICK TWO FOR YOUR WEDDING MENU

beef selections

FILET MIGNON

HAND CUT, 7OZ

SUGGESTED SAUCE PAIRINGS:

RED WINE DEMI GLAZE or PEPPERCORN BEARNAISE SAUCE

RIBEYE

HAND CUT, 9OZ

SUGGESTED SAUCE PAIRINGS:

WILD MUSHROOM MARSALA or CHIPOTLE GARLIC BUTTER

PRIME RIB

AU JUS & CREAMY HORSERADISH

CARNE ASADA

CHIMICHURRI SAUCE

ALL BEEF OPTIONS ARE COOKED TO MEDIUM TEMP

✿ chicken selections

PROSCIUTTO & CHEESE STUFFED CHICKEN

PAIRED WITH A ROASTED GARLIC CREAM SAUCE

ROSEMARY CRUSTED ROASTED CHICKEN

PAIRED WITH LEMON BEURRE BLANC SAUCE

CITRUS MARINATED CHICKEN BREAST

PAIRED WITH PINEAPPLE SALSA & POBLANO CREMA

ROASTED AIRLINE CHICKEN BREAST

PAIRED WITH GARLIC BUTTER COMPOUND

✿ pork selections

BRAISED PORK CHOP

PAIRED WITH APPLE CHUTNEY

entree options cont.

seafood selections

SEARED SALMON PICATTA

BUTTER, LEMON, & CAPERS

HERB ROASTED SALMON

DILL-GARLIC BUTTER & LEMON

SCAMPI-STYLE SHRIMP

WHITE WINE, OLIVE OIL, ROASTED GARLIC, LEMON, & HERBS

SEASONAL WHITE FISH

PLEASE INQUIRE WITH YOUR EAGLE MOUNTAIN COORDINATOR TO SEE WHAT MAY BE IN SEASON FOR YOUR BIG DAY!



other selections



STUFFED PORTOBELLO

CHEESE, SPINACH, & PESTO CREAM SAUCE



CHEESE STUFFED RAVIOLIS

ROASTED GARLIC CREAM SAUCE OR PESTO & OLIVE OIL



RED CHILE CHEESE ENCHILADAS

ROLLED CORN TORTILLAS, MIXED CHEESES, & HOUSE RED CHILE SAUCE



IF A VEGETARIAN ENTREE OPTION IS NOT INCLUDED IN YOUR PRIMARY WEDDING MENU, A COMPLIMENTARY "CHEF'S CHOICE" VEGETARIAN OPTION WILL BE AVAILABLE FOR YOUR VEGETARIAN GUESTS.

GLUTEN FREE OPTIONS ARE AVAILABLE, BUT PLEASE NOTE THAT WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION IS ALWAYS POSSIBLE.

VEGAN MEALS MAY BE AVAILABLE FOR AN EXTRA CHARGE.

side options

PICK TWO FOR YOUR WEDDING MENU

VEGETABLE SELECTIONS:

- SALT & PEPPER ASPARAGUS
- SAUTEED BRUSSEL SPROUTS WITH BACON
- HONEY-SOY GLAZED CARROTS
- SAUTEED VEGETABLE MEDLEY
- SAUTEED GARLIC-MUSHROOMS
- ROASTED SEASONAL SQUASH MEDLEY
- ROASTED BROCCOLINI

STARCH SELECTIONS:

- CHEDDAR-HERB SMASHED POTATOES
- GARLIC- ROSEMARY SMASHED POTATOES
- ROASTED RED POTATOES
- AU GRATIN POTATOES
- RICE PILAF
- GREEN CHILE MAC & CHEESE

salad options

PICK ONE FOR YOUR WEDDING MENU

CLASSIC CAESAR

CRISP ROMAINE, SHAVED PARMESAN, HOUSE-MADE CROUTONS,
CREAMY CAESAR DRESSING

ROASTED APPLE & PEAR

SPRING MIX, CANDIED WALNUTS, GRILLED APPLES & PEARS, FETA
CHEESE,
BALSAMIC VINAIGRETTE

SONORAN SALAD

SPRING MIX, CRANBERRIES, SPICY PEPITAS, RED ONION, GOAT
CHEESE,
ORANGE VINAIGRETTE

EM HOUSE SALAD

SPRING MIX, CUCUMBER, TOMATO, ONION,
HONEY-LIME DRESSING

bread options

PICK ONE FOR YOUR WEDDING MENU

SLICED BAGUETTE | DINNER ROLLS | GARLIC BREADSTICKS |
CORNBREAD MUFFINS | POTATO ROLLS

Rare d'oeuvres

BUFFET DISPLAYS

CHIPS & DIP DISPLAY

HOUSE-MADE TORTILLA CHIPS, FIRE ROASTED SALSA ROJA, SPINACH-ARTICHOKE DIP, & GUACAMOLE

\$8 PER GUEST*

CHEESE & VEGETABLE DISPLAY

ASSORTED ARTISANAL CHEESES & VEGGIES, HUMMUS, BUTTERMILK RANCH, ASSORTED CRACKERS, & SLICED FRENCH BREAD

\$6 PER GUEST*

ADD ON...

FRESH FRUIT ARRANGEMENT
CHARCUTERIE MEATS VARIETY

+\$3 PER GUEST*

+\$4 PER GUEST*

PICK 3:

SERVER PASSED: \$19 PER GUEST*
BUFFET DISPLAY: \$15 PER GUEST*

INDIVIDUAL OFFERINGS

PICK 4:

SERVER PASSED: \$23 PER GUEST*
BUFFET DISPLAY: \$19 PER GUEST*

- ⊕ CAPRESE SKEWERS
- ⊕ COCONUT CRUSTED SHRIMP
- ⊕ MINI POTATO SKINS

- ⊕ SOUTHWEST CHICKEN EGG ROLLS
- ⊕ MINI GRILLED CHEESE BITES
- ⊕ BAJA CEVICHE CUPS

- ⊕ STUFFED MUSHROOMS
- ⊕ CHICKEN SATAY SKEWERS
- ⊕ SWEDISH MEATBALLS

⊕ BAKED SPINACH-ARTICHOKE BITES

⊕ PESTO CAPRESE CROSTINIS

⊕ SHORT RIB & GORGONZOLA CROSTINIS

⊕ TRADITIONAL TOMATO BRUSCHETTA CROSTINIS

*PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

bar packages

PREMIUM BAR

2 HOURS	\$32 PER GUEST*
3 HOURS	\$35 PER GUEST*
4 HOURS	\$40 PER GUEST*
5 HOURS	\$44 PER GUEST*

INCLUDES THE FOLLOWING (OR COMPARABLE) :
GREY GOOSE VODKA, HENDRICKS GIN, CASAMIGOS TEQUILA, MOUNT RUM, BULLEIT BOURBON, MAKER'S MARK BOURBON, GLENLIVET 12 YEAR, BAILEYS IRISH CREME. ALL AVAILABLE WINES, BOTTLED BEER, & DRAFT BEER.

HOST BAR

2 HOURS	\$29 PER GUEST*
3 HOURS	\$32 PER GUEST*
4 HOURS	\$35 PER GUEST*
5 HOURS	\$38 PER GUEST*

INCLUDES THE FOLLOWING (OR COMPARABLE) :
TITO'S VODKA, TANQUERAY GIN, HORNITOS TEQUILA, BACARDI RUM, CAPTAIN MORGAN RUM, JACK DANIELS WHISKEY, JAMESON IRISH WHISKEY, CROWN ROYAL, DEWAR'S SCOTCH. HOUSE WINES. ALL BOTTLED BEER, & DRAFT BEER.

BEER & WINE BAR

2 HOURS	\$23 PER GUEST*
3 HOURS	\$26 PER GUEST*
4 HOURS	\$29 PER GUEST*
5 HOURS	\$32 PER GUEST*

INCLUDES THE FOLLOWING (OR COMPARABLE) :
HOUSE WINES {JOEL GOTT CHARDONNAY, BENVOLIO PINOT GRIGIO, CHLOE SAUVIGNON BLANC, SEAGLASS RIESLING, CARMEL ROAD PINOT NOIR, MURPHY GOODE CABERNET, POEMA CAVA} . ALL AVAILABLE BOTTLED BEER, & DRAFT BEER.

champagne toast

— CHAMPAGNE TOASTS ARE INCLUDED WITH ALL 4 OR 5 HOUR BAR PACKAGES.

ALA CARTE ADD ON : \$6 PER PERSON*

WINE SERVICE DURING DINNER
PERSON*

HOUSE WINE (1 RED, 1 WHITE)

\$6 PER

PREMIUM & CUSTOM WINE SELECTIONS MAY BE AVAILABLE. PLEASE INQUIRE WITH YOUR EAGLE MOUNTAIN COORDINATOR TO FIND OUT PRICING

EAGLE MOUNTAIN GOLF CLUB HAS A STRICT NO SHOT POLICY

*PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

dessert

OUR DESSERTS ARE A PERFECT, COST EFFECTIVE WAY TO IMPRESS YOUR GUESTS WITH SOMETHING SWEET

SHEET CAKE- OUR SHEET CAKE IS A WONDERFUL WAY TO SUPPLEMENT SMALLER, PROFESSIONALLY DECORATED CAKES THAT OUR COUPLES BRING IN FOR CUTTING.

LIMONCELLO CAKE \$4 PER PERSON*
WHIPPED CREAM FROSTING | FRESH BERRIES | LEMON ZEST

RED VELVET CAKE \$3.5 PER PERSON*
CREAM CHEESE FROSTING | RED VELVET CRUMBLE

PUMPKIN SPICE CAKE \$3.5 PER PERSON*
CREAM CHEESE FROSTING | CINNAMON DUSTED

CLASSIC SHEET CAKE \$3 PER PERSON*
CAKE SELECTIONS- WHITE, YELLOW, OR CHOCOLATE
FROSTING SELECTIONS- CHOCOLATE OR VANILLA BUTTERCREAM

CHOCOLATE COVERED STRAWBERRIES \$60 PER 25 COUNT*
MUST BE ORDERED IN INCREMENTS OF 25

FUDGE BROWNIES \$3 PER PERSON*
DOUBLE CHOCOLATE FROSTING (OPTIONAL)

ASSORTED COOKIES \$3 PER PERSON*
CUSTOMIZED SELECTION AND PRESENTATION



*PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

frequently asked questions

IS THERE A BRIDAL SUITE ON PROPERTY?

YES! WE DO HAVE A SMALL BRIDAL SUITE LOCATED IN OUR CLUBHOUSE. THE SUITE IS EQUIPPED WITH CHAIRS, PLENTY OF MIRRORS, & A STEAMER. WE ONLY HAVE THE SINGLE SUITE HOWEVER, SO OTHER ARRANGEMENTS MAY NEED TO BE MADE IF YOU AND YOUR PARTNER PLAN ON GETTING READY SEPARATELY.

DO YOU REQUIRE COUPLES TO HAVE A WEDDING PLANNER OR “DAY OF COORDINATOR” ?

WE ALWAYS SUGGEST BRINGING IN YOUR OWN COORDINATOR TO HELP YOU WITH PLANNING AND EVENTS ON THE BIG DAY. WE FIND THAT THINGS TEND TO GO MORE SMOOTHLY FOR OUR COUPLES WHO HAVE THIS EXTRA PERSON ON HAND TO COORDINATE AND COMMUNICATE BETWEEN VENDORS. THIS IS NOT SOMETHING WE REQUIRE, BUT WE HIGHLY RECOMMEND IT!

DO WE HAVE TO USE CERTAIN VENDORS, OR CAN WE BRING IN OUR OWN?

WE DO PROVIDE YOU WITH A “PREFERRED VENDOR” LIST THAT HIGHLIGHTS A FEW OF OUR FAVORITE VENDORS IN THE AREA, BUT YOU ARE NOT REQUIRED TO USE VENDORS EXCLUSIVELY FROM THIS LIST.

ARE THERE ANY PARKING RESTRICTIONS FOR GUESTS?

GUESTS ARE WELCOME TO PARK ON PROPERTY AT NO CHARGE. WE DO NOT PROVIDE VALET OR SHUTTLE SERVICE. GUESTS ARE WELCOME TO LEAVE CARS IN THE PARKING LOT OVERNIGHT IF NEEDED. PLEASE NOTE THAT RIDESHARES (UBER & LYFT) ARE VERY DIFFICULT TO GET IN THE EVENING AT OUR LOCATION AND GUESTS SHOULD MAKE OTHER ARRANGEMENTS.