

## *Let's Pop the Bubbly!*

Congratulations on your engagement and thank you for considering Encanterra Country Club for your special day. Encanterra's award-winning Clubhouse, La Casa, and wedding venue, Mallorca Events Center, are patterned after a traditional Mediterranean village. Our luxurious interior design is complemented by picturesque outdoor patios offering unimpeded vistas of our meticulously maintained private golf course as well as the iconic Superstition and San Tan Mountains.



## *Our Promise to You*

We know how important this day is to a couple, and because of that, we commit to you that every member of our team is empowered to do anything they can to make your day perfect. We oversee every detail of preparation, and on the day of the ceremony and reception we will be there to see everything through. A relentless pursuit of perfection – that's our commitment to you.



## *Ceremony*

Multiple Indoor/Outdoor Options

Capacity 25-300

Rehearsal & Ceremony Coordinator

Two Private Dressing Rooms

White Resin Chairs & Arch Provided

Golf Carts for Photos

Unity Table with Linen

Beverage Station

Set-Up, Execution, & Breakdown

Team Members to Assist with

Any Needs

## *Reception*

Multiple Indoor/Outdoor Options

Capacity 25-250

Pre-Wedding Tasting for Four

Six-Hour Total Event Time

Tables & Chairs for Guest Seating

DJ, Gift, & Guest Book Tables

In-House Linens & Centerpieces

Complimentary Cake Cutting

Champagne Toast



## *Before I Say, "I Do"*

Priced Per Person

### **STATIONED REHEARSAL DINNER**

3-Hour Private Event Space • Catering Menu Available

### **BRIDAL SUITE SERVICE**

#### **BREAKFAST BITES 24**

Mini Donuts & Muffins

Yogurt Parfait

Breakfast Sandwiches

Beverage Station

#### **SANDWICHES & WRAPS 18**

Choice of Three Deli Sandwiches  
Prepared on a Fresh Baked Hoagie Roll

Accompanied by House Chips

### **BRIDAL BUNDLE**

Ask us about adding on any individual or group Alvea Spa treatment with your package!



# Customize Your Dining Experience

## Ceremony Rotunda

Capacity 200

Sparkling, picturesque view of our lush green course and majestic Superstition Mountain range



## West Lawn

Capacity 100

Backdrop of immaculate greens and trickling creek sounds with string bistro lights and beautiful skies



## Mallorca Events Center

Capacity 250

Offers the opportunity to bring the outdoors inside with nano doors that expand the space to our beautiful patio and golf course



## La Cocina

Capacity 50-80

Private foyer entrance and oversized windows lead to a shaded patio and cobblestone firepit





**1 CARAT**  
55 Per Person

**TRADITIONAL PLATED**

Two Hand Passed  
Hors d'Oeuvres  
One Salad  
One Entrée  
Two Sides



**2 CARAT**  
65 Per Person

**CLASSIC BUFFET**

Two Hand Passed  
Hors d'Oeuvres  
One Salad  
Two Entrées  
Two Sides



**3 CARAT**  
75 Per Person

**DELUXE BUFFET**

Three Hand Passed  
Hors d'Oeuvres  
One Salad  
Two Entrées  
Two Sides  
Dessert Station



**4 CARAT**  
85 Per Person

**DUET**

Three Hand Passed Appetizers  
One Salad  
One Plated Pairing  
Dessert Station



## First Impressions

### BUTLER PASSED HORS D'OEUVRES

Bruschetta  
tomato | basil | goat cheese | crostini

Apple & Brie Crostini  
pecan chutney

Arancini Risotto  
basil marinara

Italian Meatball  
marinara | ciabatta

Miniature Crab Cake  
cajun remoulade

Roasted Corn, Black Bean & Beef Empanadas  
jalapeño cilantro cream

Caprese Skewer  
tomato | mozzarella | basil

Coconut Crusted Chicken Skewer  
thai chili sauce

Spinach & Artichoke Wonton Cup

Chipotle Chicken Wonton Cup  
jalapeño cilantro cream

Prosciutto Wrapped Shrimp  
basil pesto aioli spoon

Mini Beef Wellington

## Stationed Reception Display

### ADD-ON ENHANCEMENTS

#### CHARCUTERIE

Imported & Domestic Cheeses | Meats | Dried Fruits | Nuts | Assorted Crackers

#### ANTIPASTI

Soppressata | Grilled Asparagus | Roasted Peppers | Tomatoes | Mushrooms | Grilled Zucchini  
Cold Pressed Olive Oil | Aged Balsamic | Sea Salt

#### FRESH VEGETABLE CRUDITÉ & HUMMUS

Asparagus | Baby Carrots | Cucumber | Red Radish | Jicama | Celery | Red Peppers  
Cherry Tomatoes | Creamy Peppercorn Dressing

# Dinner Selections

Includes Salad Course, Two Entrée Choices, Two Accompaniments, Gourmet Rolls, and Butter • Additional Entrée Selection +5 Per Person

## SALADS

Baby Spring Greens  
poached pears | candied pancetta  
crumbled gorgonzola  
honey poppy seed dressing

Garden Greens  
cucumber | matchstick carrots  
tomato | red onion | champagne vin

Romaine Hearts  
shaved parmesan | herb croutons  
creamy caesar dressing

Baby Spinach  
strawberries | feta | candied pecans  
honey poppy seed dressing

Arugula & Endive  
shaved pineapples | bleu cheese  
candied pecans | riesling vin

## ENTRÉES

Braised Beef Short Rib +5 gluten free  
burgundy wine sauce

Bleu Cheese Crusted Filet Mignon +10 gluten free

Pork Tenderloin gluten free  
cherry | fennel & caramelized shallot chutney | port wine demi

Herb Roasted Chicken gluten free  
rosemary shallot pan house sauce

Roasted Chicken Breast  
wild mushroom sauce

Seared Salmon  
lemon-dill beurre blanc

Pecan Crusted Salmon gluten free  
bourbon brown sugar glaze

Eggplant Parmigiana vegetarian  
fresh marinara | mozzarella

Pappardelle Pasta vegetarian  
local seasonal vegetables | roasted plum tomato sauce

Oven Roasted Tomatoes & Artichoke Hearts vegetarian  
served over quinoa

Wok-Charred Stir Fry vegetarian  
rice noodles | coconut milk | peanut butter sauce

## DUETS

Grilled Filet Mignon & Garlic Scampi Shrimp  
Redbird Chicken & Atlantic Salmon

## ACCOMPANIMENTS

Creamy Parmesan Herbed Risotto  
Caramelized Shallot Whipped Potatoes  
Rosemary & Sea Salt Roasted Fingerling  
Potatoes

Roasted Garlic Whipped Potatoes

Au Gratin Potatoes

Herb Wild Rice

Rice Pilaf

Broccoli Spears

Grilled Asparagus Spears

Roasted Brussels Sprouts

Dilled Baby Carrots

Honey Glazed Green Beans & Carrots





# Let the Celebration Continue

Priced Per Person

## LATE NIGHT STATIONS

### DESSERTS 12

Select Your Favorite Three

- Cannolis
- Chocolate Covered Strawberries
- Churros
- Cookies
- Donut Holes
- Eclairs
- Fudge Brownies
- Lemon Bar
- Mini Cheesecake Bites

### SWEET STATIONS 9

#### DIP IT

- Cheesecake
- Banana
- Pineapple
- Angel Food Cake
- Strawberry
- White & Dark Chocolate

#### SPLIT IT

- Banana
- Ice Cream
- Strawberry Sauce
- Hot Fudge
- Caramel

### FAMILY FAREWELL

Catering Menu Available

### SOFT PRETZELS 6

- Warm Pretzel Bites & Twists
- Jalapeño & Ale Cheese Dips
- Stone Ground Mustard

### POPCORN BAR 6

- Nacho Cheddar | White Cheddar
- Garlic Parmesan | Kettle Corn | Caramel

Blueberry

Cherry

Toasted Nuts

Sprinkles

Whipped Cream

Brownie Chunks

### TORCHED

Choose 2 Flavors

Crème Brûlée Tart

Vanilla Bean

Chocolate Hazelnut

Raspberry Lavender

Salted Caramel with Seasonal Fruit



# Raising the Bar

All Bar Packages Include Soft Drinks, Juice Mixers, Soda and Tonic Water, Fresh Fruit Garnishes

## NON-ALCOHOLIC

Per Person, Per Hour 4 • Hosted Per Drink 3

Coke Products

Juices

Iced Tea

Lemonade

## BEER & WINE

Per Person, First Hour 18 • Additional Hour +10  
Hosted Per Glass 9 | Hosted Per Beer 7

Beer

budweiser | bud light | michelob | coors  
coors light | corona | stella artois  
blue moon | ipa | white claw

Wine

robert mondavi private select  
chardonnay or cabernet

## CASH BAR

Guests Pay Per Drink

## BARTENDER FEE

Per 75 Guests, 200

Hosted & Cash Bar

## CALL

Per Person, First Hour 22 • Additional Hour +12  
Hosted Per Drink 11

Liquor

tito's | tanqueray | bacardi | jameson  
jack daniel's | campo azul reposado  
dewar's

## PREMIUM

Per Person, First Hour 24 • Additional Hour +14  
Hosted Per Drink 13

Liquor

bombay sapphire | captain morgan  
ketel one | maker's mark | crown royal  
don julio | glenlivet

## SUPER PREMIUM

Per Person, First Hour 26 • Additional Hour +16  
Hosted Per Drink 15

Liquor

grey goose | hendrick's | bumbu  
woodford reserve | patron | oban 14





## *Terms & Conditions*

Guest counts are due to the Club 14 days prior to your event. Reservations that require a different room set-up other than our standard layout requires three weeks' notice.

All catering is provided by Encanterra Culinary Team. We are required to follow the Arizona Department of Health's regulations, which states, "No food of any kind, except professional specialty desserts or wedding cake, may be brought in or leave the facility or be taken at the conclusion of the event. No outside food and bar items may be prepared, served or stored in or on-premise refrigeration."

You are responsible for personal items brought into the venue and anything outside vendors have brought into the space.

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

All prices are subject to a 22% service charge and 8.95% sales tax.



## *Golf Cart Policy*

Golf carts shall not be used by a Member, immediate family member, extended family member, or guest on the Club facilities without proper assignment and registration in the Sports Shop.

Golf Carts may only be operated by persons at least 16 years of age having a valid automobile driver's license who will operate the cart in a safe, prudent manner, and in accordance with all government regulations. Operation of the golf cart is at the risk of the operator and passenger. Persons who are or appear to be legally intoxicated may not operate a golf cart.

Each member, immediate family member, extended family member, and guest shall be held fully responsible for all damages, including damaged to the golf cart, that are caused by the misuse of the golf cart, and shall reimburse the Club and/or any operator of the Club for all damages the Club may sustain by reason of misuse. Cost of repair to a golf cart which is damaged by the Member, immediate family member, extended family member or guest shall be charged to the Member or event.

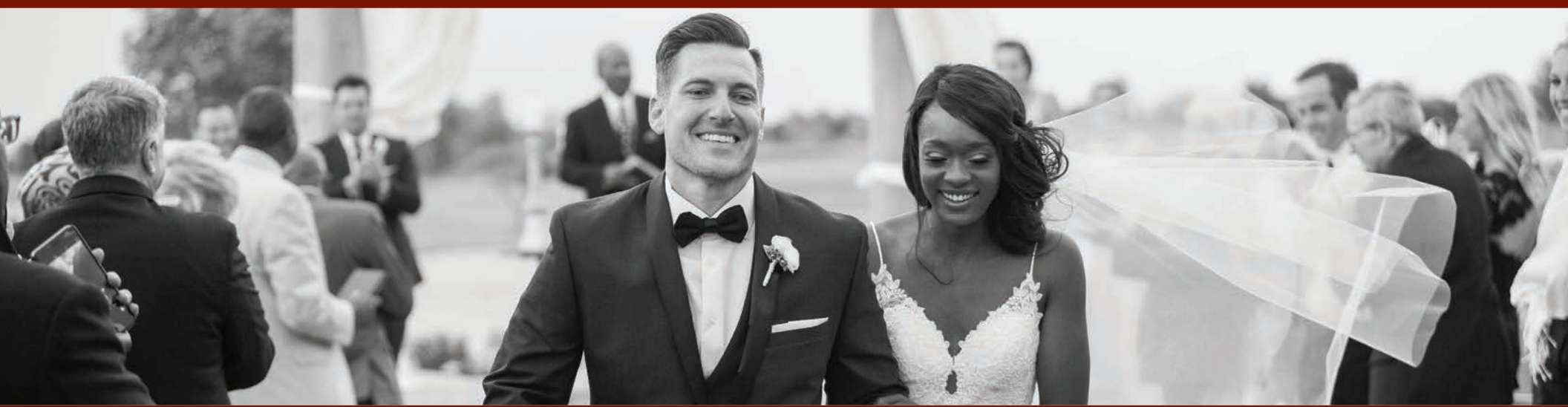
Violations of the golf cart rules may result in loss of golf cart privileges and/or playing privileges.

# Say, "Yes!" to Encanterra Country Club

I'M READY TO SAY, I DO! Have you been planning your wedding your entire life and know exactly what you want? Or simply ready to tie the knot sooner than later. Give us a call today to book a venue tour. Let's start planning your magical day!

Receive *\$500 off* your ceremony during off-peak times, June to September.

CONTACT Tina Langbeen, Director of Catering & Events, at [tina.langbeen@encanterra.com](mailto:tina.langbeen@encanterra.com) or 480.677.8073 for additional information.



## Location & Contact Details

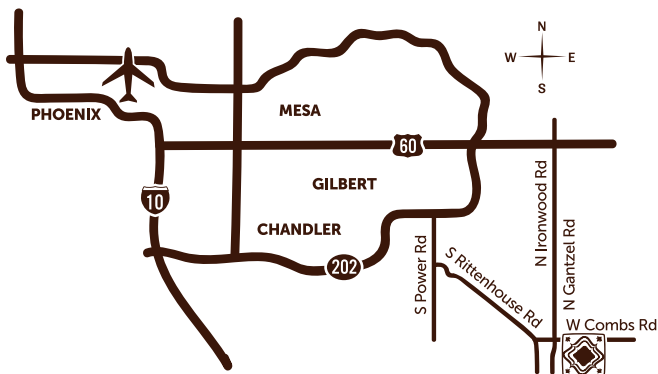
### DIRECTIONS

#### FROM HIGHWAY 60 EAST

Exit South on Ironwood Drive, Exit 195  
Follow Ironwood Drive south for about 15 minutes, and turn East on Combs Road  
Encanterra Country Club will be on the right

#### FROM THE SOUTH LOOP 202

Exit South on Power Road, Exit 36  
Follow Power Road and turn East on Ocotillo Road. Proceed on Ocotillo Road to Ironwood Drive and turn South. Follow Ironwood Drive to Combs Road and turn East  
Encanterra Country Club will be on the right



ENCANTERRA COUNTRY CLUB c/o Weddings at Encanterra | 36460 N Encanterra Dr., Queen Creek, AZ 85140  
480.677.8094 | [events@encanterra.com](mailto:events@encanterra.com) | [encanterraweddings.com](http://encanterraweddings.com)