Moon
Valley
Country
Club
151 West Moon Valley Drive Phoenix, Arizona 85023 (602) 942-0000
www.moonvalleycc.com

Congratulations on Your Engagement !

Moon Valley Country Club would be honored to host your special day or to be a part of your wedding weekend. Our experience and dedication will ensure that all your expectations will be met. Our venue nestled beneath the serene sun-drenched hills of North Phoenix will surround you with the most romantic setting to exchange your vows!

The Club has a rich history beginning in 1959 when a group of local leaders and businessmen envisioned a beautiful, natural-setting golf course and residential development. Our established and prestigious history has grown out of our involvement with groups such as the LPGA and the Phoenix Suns; association with various professional athletes such as Annika Sörenstam with her history-making score of 59 on our championship course; and proudly being the Home Club of Karsten Solheim and his renowned PING golf clubs.

So whether your special plans are for a small intimate dinner or an elaborate and intricate celebration, from your bridal shower, bridal luncheon, and groom's party, to your rehearsal dinner, ceremony, and reception, we can do it all!

At Moon Valley Country Club, we…

- host one wedding at a time: *It's all about YOU!*
- pamper you with your own personal staff including our executive chef, service professionals, and an event manager who will coordinate all of your event details
- amaze you with two outdoor ceremony sites, both with beautifully landscaped rolling hills and majestic pine trees in the foreground, spectacular sunsets over nearby mountains in the background
- offer you a private ballroom with panoramic window views of our lush golf course and sparkling night-lit fountain with mountainous silhouettes
- encourage you to a complimentary food tasting to assist you with menu selection
- spoil you with a complimentary foursome of golf following signed contract and deposit

Your Ceremony at Moon Valley Country Club automatically includes…

- knowledgeable on-site wedding coordinator
- private areas for bride and groom to dress and relax
- arranged access to our grounds for photography
- all tables you may need, adorned in white linens
- complimentary water station for your guests
- ceremony rehearsal prior to the date of your event

We can fulfill your vision every step of the way with our superior service, quality, and atmosphere. Our extended resources through our preferred vendors provide comprehensive solutions for all of your event needs including wedding cake, florals, specialty linens, entertainment, photography/videography, transportation, accommodations, and more!

Please allow me to answer any of your questions, large or small, and to schedule your personal site tour of Moon Valley Country Club by calling me directly at (602) 375-4425.

General Information

Club Availability

Moon Valley Country Club (MVCC) would be happy to secure a venue for your event with a signed contract and deposit. All dates and locations are subject to availability and management approval.

Guarantee Policy

An attendance guarantee must be received fourteen business days prior to the event. The guarantee is the minimum number of attendees that will be charged. If attendance exceeds the guaranteed amount, the final bill will reflect the actual number of guests in attendance of the event. MVCC will be prepared to serve 2% over the guaranteed amount.

Deposits & Contracts

A $500 deposit is required to secure your preferred date. The deposit is non-refundable and is due with a signed contract which outlines the payment schedule. Full payment of the estimated balance is due fourteen business days prior to the date of the event. A credit card authorization form is required to be on file to guarantee any additional charges incurred during the event.

Service Charge & Sales Tax

A 20% service charge is added to all food and beverage and is subject to Arizona state sales tax. The total bill, including food, beverage, service charge, facility fees, audio visual equipment, labor fees, set-up fees, etc are subject to Arizona state sales tax.

Food & Beverage Service

It is against Arizona state liquor law for any spirituous liquor to be brought onto the property from any outside source. Additionally MVCC mandates no outside food may be brought and consumed on property.

Member Pricing

Member pricing will be offered to MVCC members in good standing and reflects a 10% discount on food and beverage purchased, a 50% discount on facility fees. Members in good standing may apply the contracted food and beverage purchases to their club minimum, but may not charge the event to their member account.

Music & Entertainment

Outdoor amplified music and entertainment must cease by 10:00pm; indoor amplified music and entertainment may continue until 12:00am.

Parking

Complimentary self-parking is available to all members and guests. Professional valet services are available for an additional fee.

Guest Accommodations

Ask us about preferred rates for you and your guests at our partner hotels and resorts.

General Information

On Site Fees

Terrace Ceremony: $750.00
(this includes covered terrace for cocktail hour)

Terrace Ceremony Chair Set-Up: $5.00 per chair

Covered Portion of Terrace Only: $500.00

Wedding Arch Set-Up: $100.00

Sunset Ballroom: $500.00

Sky Room: $400.00

Wooden Dance Floor: $250.00

Stage for Band or Entertainment: $100.00

Podium, Microphone and Sound System: $75.00

LCD Projector: $85.00

Screen: $50.00

Chef Attendant: $85.00
(1 per 75 guests required)

Bar and Bartender: $85.00
(1 per 75 guests required)

Specialty Linen: price quote

White Spandex Chair Cover $3.00

Specialty Chair Covers: price quote

All prices listed above are subject to current Arizona state sales tax

2017 Wedding Packages

reception packages include:

hors d'oeuvres

fresh garden salad

locally sourced rolls and butter

entrée of your choice

children's menu

bar package

champagne toast

coffee service

round dining tables

high cocktail tables

house white linen

cushioned dining chairs

white china

flatware

glassware

service staff

all pricing is subject to change until contract is signed and deposit is received

Camelback

this plated package includes:
fresh rolls and butter, a two hour standard bar, a sparkling wine toast, water, iced tea, coffee, decaffeinated coffee and hot tea selections

Stationary Hors d'oeuvres

choice of two

tomato and fresh mozzarella bruschetta (v)

classic spinach-artichoke dip with chips (v)

teriyaki chicken, asian slaw in a wonton cup

whiskey glazed meatballs

mini deep dish pizzas with pepperoni, sausage and mushroom

Salad Choice

choice of one

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers and white balsamic vinaigrette

caesar salad with chopped romaine, toasted croutons and shaved parmesan

Vegetable

choice of one per entrée

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas

Starch

choice of one per entrée

buttermilk mashed potatoes, roasted yukon gold potatoes, parmesan risotto, or wild rice

Entrée Choice

choice of two with guest selection cards

polenta medallions, seasonal roasted vegetable napoleon, basil & nut pesto with rustic marinara (gf) (v) $72.00++

seared airline chicken breast with dijon mustard sauce (gf) $72.00++

sautéed chicken with a wild mushroom and marsala wine sauce (gf) $72.00++

chardonnay poached salmon over creamed leeks with a bing cherry reduction (gf) $75.00++

sirloin steak with a béarnaise demi glace (gf) $75.00++

Oak Creek

this plated package includes:
fresh rolls and butter, a two-hour standard bar, a sparkling wine toast,
water, iced tea, coffee, decaffeinated coffee and hot tea selections

Passed Hors d'oeuvres

choice of two

teriyaki chicken, asian slaw in a wonton cup

fig, goat cheese and arugula pinwheel (v)

whiskey glazed meatballs

caprese skewers with fresh mozzarella and heirloom cherry tomatoes (v)

crab salad with lemon-thyme mayonnaise in an endive leaf

pigs in a blanket with dijon mustard and ketchup

italian sausage stuffed mushrooms

beef chimichanga with avocado crèma

barbeque chicken skewer

Salad Choice

choice of one

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers with white balsamic vinaigrette

caesar salad with chopped romaine, toasted croutons and shaved parmesan

iceberg lettuce, cherry tomatoes, hothouse cucumbers, shaved red onion, tangy feta cheese, nicoise olives with lemon-oregano vinaigrette

Vegetable and Starch

choice of one vegetable and one starch per entrée

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas,
buttermilk mashed potatoes, roasted yukon gold potatoes, parmesan risotto, or wild rice

Entrée Choice

choice of two

polenta medallions, seasonal roasted vegetable napoleon, basil & nut pesto with rustic marinara (gf) (v) $82.00++

seared airline chicken breast with Dijon mustard sauce (gf) $82.00++

crusted chicken “cordon bleu” with pancetta and swiss cheese mornay sauce $82.00++

teriyaki glazed salmon with a citrus ponzu sauce $85.00++

seared halibut with ruby grapefruit beurre blanc (gf) $85.00++

braised beef short rib with guinness demi glace $85.00++

Pinnacle Peak

this plated package includes:
fresh rolls and butter, a three-hour standard bar, a sparkling wine toast,
water, iced tea, coffee, decaffeinated coffee and hot tea selections

Passed Hors d'oeuvres

choice of three

crab salad with lemon-thyme mayonnaise in an endive leaf

fig, goat cheese and arugula pinwheel (v)

white cheddar grilled cheese with oven dried tomato remoulade (v)

whiskey glazed meatballs

caprese skewers with fresh mozzarella and heirloom cherry tomatoes (v)

bacon wrapped scallops

chicken chimichanga with avocado crèma

beef and roasted vegetable ratatouille skewers

mini lump crab cakes with panko breadcrumbs

Salad Choice

choice of one

baby mixed greens, candied nuts, cherry tomatoes, hothouse cucumbers and white balsamic vinaigrette

iceberg lettuce, cherry tomatoes, hothouse cucumbers, shaved red onion, tangy feta cheese, nicoise olives with lemon-oregano vinaigrette

farm greens, roasted butternut squash, golden raisins, goat cheese, hickory smoked almonds with roasted shallot vinaigrette

Vegetable and Starch

choice of one vegetable and one starch per entrée

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas,
buttermilk mashed potatoes, roasted yukon gold potatoes, parmesan risotto, or wild rice or gouda potato dauphinoise

Entrée Choice

choice of two

polenta medallions, seasonal roasted vegetable napoleon, basil & nut pesto with rustic marinara (gf) (v) $93.00++

roasted airline chicken “coq au vin” with bacon, mushrooms, garlic and red wine $93.00++

chicken topped with artichokes and spinach with romesco sauce $93.00++

chardonnay poached salmon over creamed leeks with bing cherry reduction $93.00++

seared halibut with ruby grapefruit beurre blanc $95.00++

rack of lamb with fig-balsamic gastrique $95.00++

filet mignon with béarnaise demi glace $95.00++

Four Peaks

this plated package includes:
fresh rolls and butter, a three-hour standard bar, a sparkling wine toast,
water, iced tea, coffee, decaffeinated coffee and hot tea selections

Passed Hors d'oeuvres

choice of two

curry chicken salad on toasted pita

chicken chimichanga with avocado crèma

carne asada tostada

pimento cheese sandwich on white bread (v)

italian sausage stuffed mushrooms

poached shrimp with atomic cocktail sauce

tomato and fresh mozzarella bruschetta (v)

wild mushroom arancini (v)

pigs in a blanket with dijon mustard and ketchup

Salad Station

salad bar: mixed greens, tomatoes, hothouse cucumbers, bell peppers, carrots, shredded cheddar and monterey jack cheese served with buttermilk ranch and herb vinaigrette

served with locally sourced assorted dinner rolls and whipped butter

Pasta Station

choice of two pasta shapes: penne / farfalle / cheese tortellini
choice of two sauces: rustic marinara / creamy alfredo / vodka cream
choice of one protein: chicken / meatballs / italian sausage
garlic breadsticks and grated parmesan cheese
gluten free pasta available upon request

Entrée Selections

choice of one hot entrée

parmesan crusted chicken cutlets, rustic yukon gold smashed potatoes, sautéed swiss chard and kale with lemon cream sauce $95.00++

teriyaki glazed salmon, asian style stir fried rice, sesame garlic snap peas $96.00++

shrimp provencal, lobster risotto, asparagus (gf) $98.00++

upgrade your dinner to include carved prime rib with creamy horseradish and au jus
$11.00++ per person
chef required $85.00 (one per 75 guests)

Picacho Peak

this buffet package includes:
three-hour standard bar, a sparkling wine toast,
water, iced tea, coffee, decaffeinated coffee and hot tea selections

Passed Hors d'oeuvres

choice of two

crab salad with lemon-thyme mayonnaise in an endive leaf

roasted vegetable ratatouille skewer (v)

chicken chimichanga with avocado crèma

pimento cheese sandwich (v)

poached shrimp with atomic cocktail sauce

guinness bratwurst in a blanket

mini lump crab cakes with panko breadcrumbs

carne asada tostada with lime crèma

sushi*

please speak to our Sales & Event Manager for availability and pricing

Caesar Salad Station

chopped romaine lettuce, toasted croutons, shaved parmigiano reggiano, white anchovies with crispy lavosh

Fry Station

parmesan truffle thick cut steak fries

sweet potato fries with blueberry cayenne aioli

las cruces rubbed potato wedges with carolina barbeque sauce

Slider Station

dry rubbed brisket / pulled pork / barbeque meatball / turkey burgers
creamy coleslaw, pickle chips, sliced american and swiss cheese
ketchup and yellow mustard
locally sourced assorted dinner rolls and crisp lettuce cups

Mongolian Wok Station

kung pao chicken, peanuts, vegetables and chili peppers

mu shu pork, mushrooms, green onions, napa cabbage, bean sprouts with hoisin sauce

ginger beef, broccoli, red bell peppers, garlic and water chestnuts

scallion basmati rice

stir fried vegetables

Chef's Carving Board

beef tenderloin with locally sourced assorted dinner rolls, creamy horseradish and dijonnaise
chef required $85.00 (one per 75 guests)

$148.00++

Children's Menu

pre-select one plated entrée for all children 5 - 12 years of age
dinner includes water, iced tea, lemonade or juice
$15.00++

southern fried chicken tenders with crisp french fries, ketchup and buttermilk ranch

char-grilled ground beef burger with melted american cheese and crisp french fries

all-beef hot dog on a toasted roll with crisp french fries

house-made macaroni & cheese with crisp french fries

Vendor Menu

pre-select one plated entrée for all vendors
dinner includes iced tea, fountain soda or lemonade
$25.00++

marinated chicken breast, havarti cheese, caramelized onions, lettuce, tomato with herb mayonnaise on foccacia and served with crisp french fries

house-made creamy risotto with seasonal vegetable and topped with grilled chicken

choice of: 100% american certified black angus short rib & chuck ground beef, turkey burger or chipotle black bean patty and served with crisp french fries

cheddar cheese
provolone cheese
swiss cheese
caramelized onions
sautéed mushrooms
applewood smoked bacon

Beverage Information

Call Bar
sobieski
bombay
mount gay
jim beam
dewar's
zarco silver

Premium Bar
titos
beefeater
bacardi
jack daniels
j&b
1800 silver

Reserve Bar
ketel one
tanqueray
meyer's platinum
makers mark
johnny walker red
milagro blanco

Domestic Bottled Beer
budweiser, budweiser light, miller, miller lite, coors and coors light

Imported Bottled Beer
amstel light, corona, dos equis, heineken, guinness, and negra modelo

Microbrew Bottled Beer
available seasonal and assorted selections

Private Label Wines
chardonnay, sauvignon blanc, merlot and cabernet
$7.00 per glass $28.00++ per bottle

belstar nv prosecco
$9.00++ per glass $32.00++ per bottle

for alternate wine options please ask to see the Grille 59 wine list

Additional Hours for Beverage Packages
Call Bar: $3.95++ per person, per hour
Premium Bar: $4.95++ per person, per hour
Reserve Bar: $5.95++ per person, per hour

Cash Bar Prices
(all prices include sales tax and service charge)

bottled soft drinks $3.25
bottled water $3.25
domestic beer $5.25
imported beer $6.50
private label wine $9.25
standard liquor $8.00
call liquor $8.50
premium liquor $13.00

Hosted Bar Prices
(all prices are plus sales tax and service charge)

bottled soft drinks $2.50++
bottled water $2.50++
domestic beer $4.00++
imported beer $5.00++
private label wine $7.00++
standard liquor $6.00++
call liquor $6.50++
premium liquor $10.00++