

PALM VALLEY GOLF CLUB

# WEDDING

*menu guide*

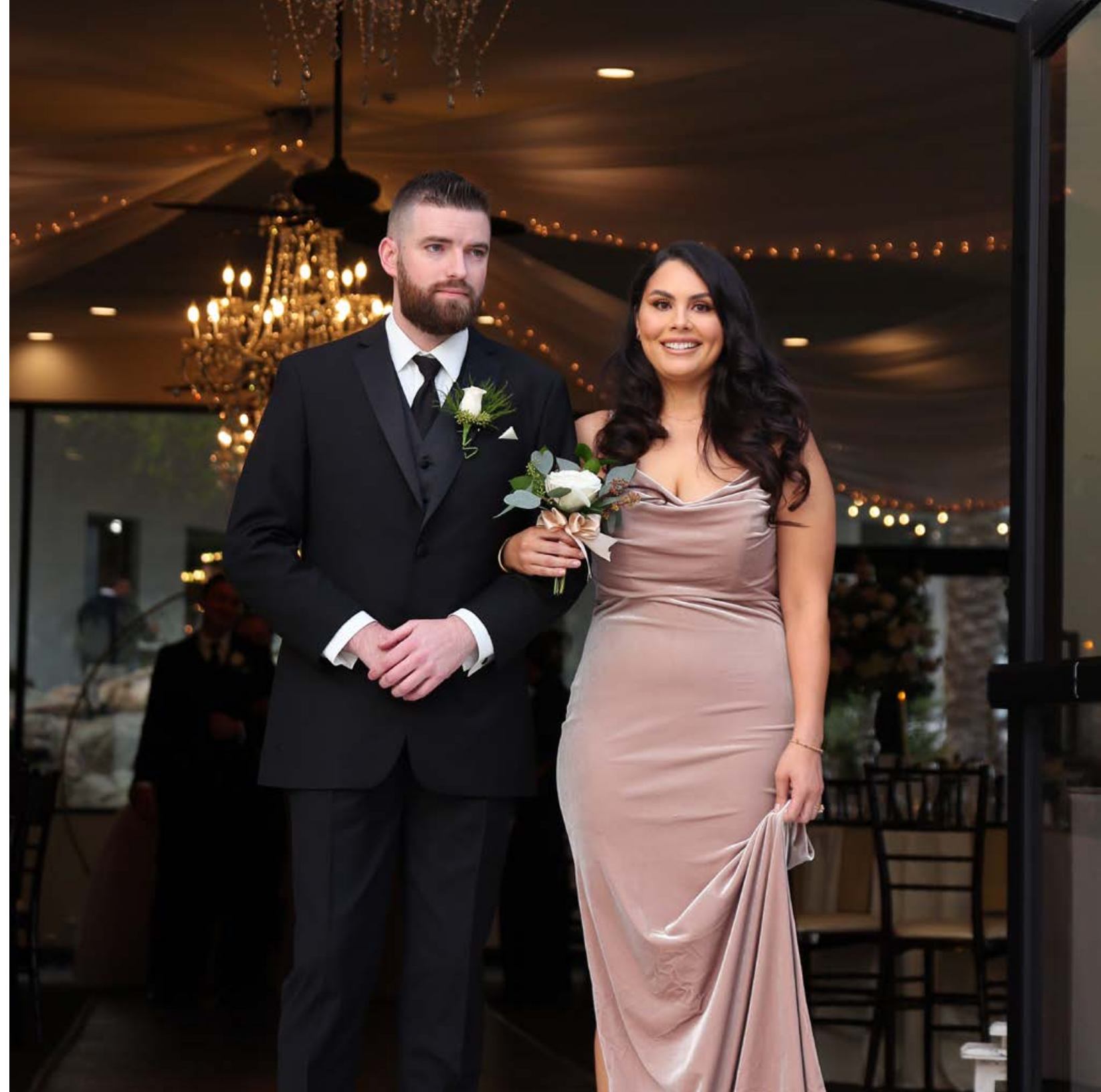


Palm Valley Golf Club offers a naturally elegant setting that feels both timeless and inviting. The sweeping fairways, mature palms, and open skies create a picturesque backdrop that elevates every moment—from your ceremony to your first photos as a married couple. The club's beautifully maintained grounds provide multiple scenic locations for photos, while the tranquil atmosphere gives your celebration a sense of privacy and exclusivity without feeling overly formal.

Beyond its stunning scenery, Palm Valley Golf Club combines convenience with exceptional service, making the planning process smooth and stress-free. The spacious event areas can comfortably accommodate both intimate gatherings and larger celebrations, allowing your wedding to feel personalized and thoughtfully designed. With professional staff experienced in hosting special events, couples can trust that every detail will be handled with care, so they can focus on celebrating with family and friends in a setting that feels warm, polished, and unforgettable.



Cari Alexander, Private Event Sales Director  
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# *ceremony lawn*

## PALMS GARDEN INCLUDES

Wooden Arch

White Padded Garden Chairs

Use of Grounds for Photography – 2 Golf Carts Provided

30-Minute Ceremony Time

Set up and Breakdown of the Ceremony Space

One Hour Rehearsal Time – Week of the Wedding



# *reception pavilion*

## THE VALLEY CENTER INCLUDES

Use of our beautiful outdoor space for ceremony and cocktail hour

72" Round Tables

House Chairs

Cake and Dessert Tables

Floor Length Standard Linens & Napkins in Black, White or Ivory

Vendor Tables with Standard Linens

5-Hours of Event Time

Set up and Breakdown for Reception

Convenient On-Site Parking



# The Agave Buffet

*\$55 per person*

Includes: Water, Tea and Lemonade, Fresh Artisan Rolls and Butter

## HORS D'OEUVRES CHOOSE TWO

Thai Chicken Satay  
Peanut Sauce

Szechuan Beef Satay  
Sweet and Sour Glaze

Margarita Flatbread  
Tomatoes, Basil

## SALAD CHOOSE ONE

Chefs Seasonal Salad  
Mixed Greens, Cranberries, Feta  
Cheese, Bubble Vinaigrette

Caesar Salad  
Parmesan Cheese, Croutons,  
Capers, Caesar Dressing

## STARCH & VEGETABLES CHOOSE ONE OF EACH

Green Beans  
Brown Butter

Asparagus

Roasted Baby Carrots

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Herbed Potatoes

Wild Rice

## ENTREES | CHOOSE TWO

Baked Tilapia  
Parmesan & Parsley Crust

Roasted Pork Loin  
Calvados Jus

Roasted Chicken Breast  
Seasonal Accompaniments

# The Cholla

*buffet / \$65 per person*

*plated / \$85 per person*

Includes: Water, Tea and Lemonade, Fresh Artisan Rolls and Butter

## HORS D'OEUVRES CHOOSE TWO

Thai Chicken Satay  
Peanut Sauce

Buffalo Style Chicken Skewers  
Blue Cheese

Margarita Flatbread  
Tomatoes, Basil

Szechuan Beef Satay  
Sweet and Sour Glaze

Brisket Flatbread  
Barbeque Drizzle

Caprese Bruschetta

Mesquite Grilled Salmon  
Shaved Fennel &  
Citrus Vinaigrette

## SALAD CHOOSE ONE

Chefs Seasonal Salad  
Mixed Greens, Cranberries, Feta  
Cheese, Bubble Vinaigrette

Caesar Salad  
Parmesan Cheese, Croutons,  
Capers, Caesar Dressing

Spinach & Fries  
Orange Segments, Pickled Red  
Onion, Toasted Pistachios,  
Sherry Vinaigrette

Valley Salad  
Iceberg, Bourbon Glazed  
Bacon, Radish, Heirloom Tomato,  
Smoked Ranch

## ENTREES | CHOOSE TWO

Chicken Prosciutto  
Lemon Pepper Ricotta Stuffing,  
Truffle Chicken Ju

## STARCH & VEGETABLES CHOOSE ONE OF EACH

Green Beans  
Brown Butter

Asparagus

Roasted Baby Carrots

Brussels Sprouts

Honey Glazed Carrots

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Herbed Potatoes

Wild Rice

Mashed Potatoes

Mac & Cheese

Flat Iron  
Chimichurri Sauce



# The Saguaro

*buffet / \$75 per person*

*plated / \$95 per person*

**Includes: Water, Tea and Lemonade, Fresh Artisan Rolls and Butter**

## **HORS D'OEUVRES CHOOSE TWO**

Thai Chicken Satay  
Peanut Sauce

Buffalo Style Chicken Skewers  
Bleu Cheese

Margarita Flatbread  
Tomatoes, Basil

Szechuan Beef Satay  
Sweet and Sour Glaze

Brisket Flatbread  
Barbeque Drizzle

Caprese Bruschetta

Petite Maryland Crab Cakes  
Lemon Aioli

Coconut Shrimp  
Mango Salsa

## **SALAD CHOOSE ONE**

Mixed Greens, Cranberries, Feta  
Cheese, Bubble Vinaigrette

Caesar Salad  
Parmesan Cheese, Croutons,  
Capers, Caesar Dressing

Spinach & Friese  
Orange Segments, Pickled Red  
Onion, Toasted Pistachios,  
Sherry Vinaigrette

Valley Salad  
Iceberg, Bourbon Glazed  
Bacon, Radish, Heirloom Tomato,  
Smoked Ranch

Burrata Salad  
Burrata Cheese, Marinated  
Cherry Tomatoes, Arugula,  
Basil Pesto

## **STARCH & VEGETABLES CHOOSE ONE OF EACH**

Green Beans  
Brown Butter

Asparagus

Roasted Baby Carrots

Brussels Sprouts

Honey Glazed Carrots

Roasted Broccoli & Cauliflower  
Toasted Hazelnut

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Wild Rice

Herbed Potatoes

Mashed Potatoes

Mac & Cheese

## **ENTREES CHOOSE TWO**

Mesquite Grilled Salmon  
Shaved Fennel &  
Citrus Vinaigrette

Roasted Beef Tenderloin  
Rosemary Jus

Chicken Prosciutto  
Lemon Pepper Ricotta Stuffing,  
Truffle Chicken Jus

Chili Lime Prawns  
Grilled Prawns with Chili Lime  
Vinaigrette



# The Palo Verde

*plated / maximum-120 guest count / \$120 per person*

Includes: Water, Tea and Lemonade, Fresh Artisan Rolls and Butter

## HORS D'OEUVRES CHOOSE THREE

Thai Chicken Satay  
Peanut Sauce

Buffalo Style Chicken Skewers  
Bleu Cheese

Margarita Flatbread  
Tomatoes, Basil

Szechuan Beef Satay  
Sweet and Sour Glaze

Brisket Flatbread  
Barbeque Drizzle

Caprese Bruschetta

Petite Maryland Crab Cakes  
Lemon Aioli

Coconut Shrimp  
Mango Salsa

## SALAD CHOOSE ONE

Mixed Greens, Cranberries, Feta  
Cheese, Bubble Vinaigrette

Caesar Salad  
Parmesan Cheese, Croutons,  
Capers, Caesar Dressing

Spinach & Friese  
Orange Segments, Pickled Red  
Onion, Toasted Pistachios,  
Sherry Vinaigrette

Valley Salad  
Iceberg, Bourbon Glazed  
Bacon, Radish, Heirloom Tomato,  
Smoked Ranch

Burrata Salad  
Burrata Cheese, Marinated  
Cherry Tomatoes, Arugula,  
Basil Pesto

## STARCH & VEGETABLES CHOOSE ONE OF EACH

Green Beans  
Brown Butter

Asparagus

Roasted Baby Carrots

Brussels Sprouts

Honey Glazed Carrots

Roasted Broccoli & Cauliflower  
Toasted Hazelnut

Wild Rice

Herbed Potatoes

Mashed Potatoes

Mac & Cheese

## ENTREES CHOOSE TWO

Braised Short Rib  
Red Wine Demi Glaze

Lobster Tail  
Garlic Butter

Filet Mignon  
Rosemary Jus

Seabass  
Seasonal Accompaniments



# bar packages

Bar package includes Assorted Pepsi Soft Drinks, Juice and Mixers  
A Partial or Cash Bar Option Will Require A Bartender Fee of \$150

## TIER ONE BEER & WINE BAR

3hr/\$28 Per Person  
4hr/\$34 Per Person  
5hr/\$40 Per Person

### WINE

Chardonnay | Canyon Road  
Pinot Grigio | Canyon Road  
Sauvignon Blanc | Canyon Road  
Moscato | Canyon Road  
Cabernet | Canyon Road  
Merlot | Canyon Road  
Pinot Noir | Canyon Road

### BEER

Blue Moon | Bud Light | Coors Light  
Michelob Ultra | Miller Lite | Modelo  
High Noon Seltzers | White Claw Seltzers  
N/A Beer

## TIER TWO HOUSE BAR

3hr/\$36 Per Person  
4hr/\$44 Per Person  
5hr/\$52 Per Person

### WINE

Chardonnay | Canyon Road  
Pinot Grigio | Canyon Road  
Sauvignon Blanc | Canyon Road  
Moscato | Canyon Road  
Cabernet | Canyon Road  
Merlot | Canyon Road  
Pinot Noir | Canyon Road

### BEER

Blue Moon | Bud Light | Coors Light  
Michelob Ultra | Miller Lite | Modelo  
High Noon Seltzers | White Claw Seltzers  
N/A Beer

### SPIRITS

Vodka | Tito's  
Scotch | Cutty Shark  
Whiskey | Jack Daniel's  
Gin | New Amsterdam  
Rum | Cruzan  
Tequila | Exocito  
Amaretto | DeKuyper

## TIER THREE PREMIUM BAR

3hr/\$40 Per Person  
4hr/\$48 Per Person  
5hr/\$56 Per Person

### WINE

Chardonnay | Kim Crawford  
Pinot Grigio | Josh Cellars  
Sauvignon Blanc | Josh Cellars  
Riesling | Pacific Rim  
Prosecco | La Marca  
Cabernet | Estancia  
Merlot | Estancia  
Pinot Noir | Hahn

### BEER

Blue Moon | Bud Light | Coors Light  
Michelob Ultra | Miller Lite | Modelo  
High Noon Seltzers | White Claw Seltzers  
N/A Beer

### SPIRITS

Vodka | Ketel One  
Scotch | Dewars  
Whiskey | Makers Mark  
Gin | Tanqueray  
Rum | Malibu and Captain Morgan  
Tequila | Espolon  
Amaretto | DeKuyperRum | Cruzan  
Tequila | Exocito  
Amaretto | DeKuyper

## TIER FOUR ULTRA-PREMIUM BAR

3hr/\$46 Per Person  
4hr/\$54 Per Person  
5hr/\$62 Per Person

### WINE

Chardonnay | Husch  
Pinot Grigio | Catina  
Sauvignon Blanc | Sheil  
Prosecco | La Marca  
Cabernet | Hendry  
Red Blend | Eberle  
Pinot Noir | Yamhill

### BEER

Blue Moon | Bud Light | Coors Light  
Michelob Ultra | Miller Lite | Modelo  
High Noon Seltzers | White Claw Seltzers  
N/A Beer

### SPIRITS

Vodka | Grey Goose  
Scotch | Johnny Walker  
Whiskey | Knob Creek  
Gin | Hendricks  
Rum | Bacardi  
Tequila | Flecha  
Grand Marnier



# Preferred Vendors



## BAKERIES

**ABBIE CAKES**

[www.abbiecakesco.com](http://www.abbiecakesco.com)  
602-842-1936

**HELLO SWEET SUGAR**

[www.hellosweetsugar.com](http://www.hellosweetsugar.com)  
info@hellosweetsugar.com

**SUGARLIPS CAKERY**

[www.sugarlipscakery.com](http://www.sugarlipscakery.com)  
480-292-8891

**COOKIES AND MOORE**

[www.cookiesandmoore.com](http://www.cookiesandmoore.com)  
cookiesandmoore20@gmail.com  
623-512-8382

## FLORAL

**KC'S FLORAL DESIGNS**

[www.kcsflorals.com](http://www.kcsflorals.com)  
kcsflorals@gmail.com

**TWW EVENTS**

Jac@twwevents.com  
623-764-1665

**URBAN DESERT FLORA**

[www.urbandesertflora.com](http://www.urbandesertflora.com)  
501-470-6828

**DESERT SAGE**

hellodesertsage@gmail.com  
602-326-5505

## DJS/EMCEE'S

**C WEST ENTERTAINMENT**

[www.djcwest.com](http://www.djcwest.com)  
623-256-7887

**DJ JAMES**

James.Prigge@yahoo.com  
623-910-2979

**DIRECT SOUNDS**

directsoundsdjs.com  
602-317-2553

## PHOTOGRAPHY

**PARIS AUDREY PHOTOGRAPHY**

[www.parisaudrey.com](http://www.parisaudrey.com)  
hello@parisaudrey.com

**MARIE BRADLEY**

(928) 821-1601  
estellemariephotography.com

**PHOTOS BY NATALIE**

[www.photosbynatalie.com](http://www.photosbynatalie.com)  
photosbynatalie@gmail.com

**MARCY ALVAREZ PHOTO**

[www.marcyalvarezphoto.co](http://www.marcyalvarezphoto.co)  
hi@marcialvarezphoto.co

**SLC PORTAITURE**

Stephanie Coronado  
[www.slcporaiture.com](http://www.slcporaiture.com)

## MAKEUP

**& HAIR**

**SEVENTH AVE BEAUTY**

[www.seventhavebeauty.com](http://www.seventhavebeauty.com)  
courtney@seventhavebeauty.com  
602-492-4625

**BABYDOLL WEDDINGS**

[www.babydollweddings.com](http://www.babydollweddings.com)  
480-433-0716

## WEDDING

**PLANNING**

**LET'S TALK EVENTZ**  
lets.talk.eventz@outlook.com  
801-638-7058

## OFFICIANTS

**PURE LOVE VOWS**

[www.purelovevows.com](http://www.purelovevows.com)  
480-277-0382

## TRANSPORTATION

**CROWN LIMOUSINE**

Fernando  
602-486-5657

## TUXEDO

**RENTAL**

**CADILLAC TUXEDO**  
Fernando  
602-472-0370

**CELEBRITY TUX & TAILS**

larry@celebritytuxandtails.com  
623-934-9406



# Additional Information

## FOOD AND BEVERAGE

All food and beverage served within the Palm Valley Golf Club must be prepared and presented by our culinary team. The exception to this would be your wedding cakes and or dessert bars. However, these items must be provided by a licensed bakery.

Local Health code regulations prohibit guests from removing remaining food and beverage from the golf club. Palm Valley Golf Club, as licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. In compliance with the state law, all beer, wine and liquor must be served by the trained food & beverage team of Palm Valley Golf Club.

## FINAL GUEST COUNT

Your final headcount and meal counts are due 10 days before your wedding. Once the final head count has been submitted, the headcount cannot be decreased. Your final payment will be based on your final headcount, or actual number of meal served, whichever is greater. Palm Valley Golf Club will make every attempt to accommodate increases after the final due date, however a surcharge of 10% may apply.

## EVENT DETAILS

### WEDDING PLANNER

While we do not require a wedding planner, we do highly encourage you to have one. Palm Valley Golf Club will take care of any related services for the club and our food and beverage. We can assist with placing any menu cards or favors on the tables, but all other planning would be handled including the rehearsal by the client/planner.

### SOMETHING FOR EVERY GUEST

#### DIETARY RESTRICTIONS

We are happy to accommodate dietary restrictions. Please notify your event coordinator at least 10 days prior to your wedding so that our Culinary Team can create a seasonal alternative for your guest.

## KIDS MEALS

We understand our standard buffet service may not be food your younger guests will enjoy. Kids meals are available for children 12 and under upon request. Number of children's meals due at the time with the final guest head count.

## PAYMENT POLICIES

The deposit payment secures the date for your wedding and the communicated terms of your private event contract.

25% of the total contract is due at the time of signing your contract to secure your reservation.

The second payment is equal to 50% of the total contract due, this due date and amount will be indicated on your private event contract. A payment schedule of 4 payments equal to approximately 25% of the contract pay be allowed solely at the discretion of Palm Valley Golf Club.

All final event details are due 10 days prior to your wedding date.

The final balance of your contract is due in full 10 days before your wedding, your final headcount is due at this time as well in order to calculate all final charges.

At the conclusion of your event, and taxes, services fees or day of additions will be calculated and billed if the amount exceeds all deposits and prepayments.

Menu pricing is subject to change, there may be a price increase to your chosen menu due to unforeseen circumstances at the time of your event. Menu pricing can be guaranteed up to ninety (90) days prior to your wedding date.

## TAX AND SERVICE CHARGE

All food, beverage and additional service prices provided by ARCIS may be subject to an ARCIS SERVICE CHARGE where applicable which will be included in the estimate payment and final account of charges. The Host is responsible for the payment of all local & state sales tax incurred in connection with the event

## IMPORTANT THINGS TO KNOW

All wedding clients vendors must be licensed & insured. The use of confetti, smoker/ powder bombs, or glitter are prohibited. No décor may be hung to the Pavilion walls. All open flame candles must be placed in a container. Any other items or devices that may present a hazard must be approved by Palm Valley Golf Club.





Scan to inquire about  
hosting a wedding.



*Scan me*



2211 N. Litchfield Rd. Goodyear, AZ 85395 | 623-935-2500 | [palmvalleygolf.com](http://palmvalleygolf.com)

