

OCOTILLO GOLF CLUB

WEDDING

menu guide



Ocotillo Golf Club offers a private garden oasis for your wedding ceremony, with views of rolling greens and sparkling lakes framing spectacular photo opportunities. Your wedding celebration, hosted in our Garden Pavilion, will be a magical experience for your guests! Beautiful rustic wood touches and French doors offer stunning views of the lush golf course that is sure to impress! With outstanding amenities and impeccable service, Ocotillo Golf Club creates a one-of-a-kind space for your dream wedding or special event.



ocotillogolf.com | 480.917.6660

3751 S. Clubhouse Drive | Chandler, Arizona 85248



passed and display
HORS D' OEUVRES

PASSED HORS D' OEUVRES

Priced Per Two Items | Per Unit Per Person

- Petite Maryland Crab Cakes | Lemon Aioli \$14
- Atomic Poached Shrimp | Atomic Cocktail Sauce \$8
- Curry Chicken Satay | Peanut Sauce | Toasted Peanuts \$11
- Pork Belly & Fig | Soy Glaze \$7
- Chipotle Chicken Quesadilla Cornucopia \$9
- Baked Brie Crostini | Prosciutto | Apple Gastrique \$6
- Mini Beef Wellington | Horseradish Cream \$8
- Szechuan Beef Satay | Sweet and Sour Glaze \$8
- Margherita Flatbread | Mozzarella | Tomato | Basil | Parmesan \$7
- Balsamic Bruschetta | Roasted Red Pepper Crostini | Tomato | Onion \$7
- Vegetable Spring Roll | Sweet Chili Glaze \$7
- Spicy Meatball | Mozzarella | Basil \$6

DISPLAYED HORS D' OEUVRES

- FARMERS DISPLAY | \$8 PER PERSON**
- Variety of Cheeses | Charcuterie Meats | Assorted Crackers | Assorted Nuts | Dried Fruit | Seasonal Spread



BITES N' GO DISPLAY

Priced Per Person

CHICKEN TENDERS & PRETZEL BITES

\$14 PER PERSON

Classic Super Crispy French Fries
 Dipping Sauces | Cheese Sauce

Substitute Pretzel Bites
 for Baked Mac & Cheese
 \$5 Per Person

**SLIDERS & FRIES,
 SELECT TWO | \$18 PER PERSON**

FRIED BUFFALO CHICKEN SLIDER
 Shredded Lettuce | Ranch Dressing

TILLO'S BEEF SLIDER
 AZ Cheddar | House Pickle Relish

GRILLED BALSAMIC PORTOBELLO SLIDER
 Marinated Grill Portabella's | Roasted Red Peppers |
 Whipped Goat Cheese

Classic Super Crispy French Fries | Dipping Sauces

TACOS, SELECT TWO | \$16 PER PERSON

Chicken | Carne Asada | Baja Shrimp Tacos
 Corn or Flour Tortillas

FRIES, SELECT TWO | \$12 PER PERSON

Sweet Potato Fries | Crispy Waffle Fries | Classic Super
 Crispy French Fries, Dipping Sauces

wedding packages



desert palm

PLATED PRICING | \$60

CHEF CURATED BUFFET PRICING | \$65

*ALL FOOD AND BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE AND LOCAL F&B TAX OF 8.1%.
APPLICABLE HOSTED EQUIPMENT AND SERVICES ARE ALSO SUBJECT TO LOCAL SALES TAX OF 7.8%.

COCKTAIL HOUR CHOICE OF THREE PASSED HORS D'OEUVRES (2 pieces per item included)

Pork Belly & Fig | Soy Glaze
Baked Brie Crostini | Prosciutto | Apple Gastrique
Margherita Flatbread | Mozzarella | Tomato | Basil | Parmesan
Balsamic Bruschetta | Roasted Red Pepper Crostini | Tomato | Onion
Vegetable Spring Roll | Sweet Chili Glaze
Spicy Meatball | Mozzarella | Basil

FIRST COURSE CHOICE OF ONE OF SALAD

House Caesar | Parmesan | Charred Onion
Breadcrumbs | Ancho Caesar Dressing

Chefs Seasonal Salad | Artisanal Greens |
Cucumber & Tomatoes | Sherry Vinaigrette

Upgrade Salad Available— See Menu Add-on's

SIDES CHOICE OF ONE STARCH

Rustic Herb Roasted Red Bliss Potatoes
Smashed Chipotle Lime Fingerlings

CHEF'S CHOICE OF A SEASONAL VEGETABLE

MAIN COURSE CHOICE OF ONE ENTREE All Guests Will Receive The Same Plated Option

Parmesan & Parsley Crusted Seasonal White Fish W/ Salsa Verde
Frenched Bone-In Chicken W/ Pan Jus
Maple Mustard Glaze Porkloin

Upgrade Entree From The Desert Willow Menu For \$10 Per Person

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desert willow

PLATED PRICING | \$77

CHEF CURATED BUFFET PRICING | \$82

Includes Cake Cutting Service, Fresh Baked Artisan Breads & Butter,
Starbucks Coffee & Hot Tea

COCKTAIL HOUR CHOICE OF THREE PASSED HORS D'OEUVRES (2 pieces per item included)

Desert Willow selections may be complemented with any
Desert Palm Hors D'Oeuvres

Atomic Poached Shrimp | Atomic Cocktail Sauce
Szechuan Beef Satay | Sweet and Sour Glaze
Mini Beef Wellington | Horseradish Cream

FIRST COURSE CHOICE OF ONE OF SALAD

House Caesar | Parmesan | Charred Onion
Breadcrumbs | Ancho Caesar Dressing

Chefs Seasonal Salad | Artisanal Greens |
Cucumber & Tomatoes | Sherry Vinaigrette

Upgrade Salad Available— See Menu Add-on's

SIDES CHOICE OF ONE STARCH

Rustic Herb Roasted Red Bliss Potatoes

Smashed Chipotle Lime Fingerlings

Roasted Garlic & Herb Whipped Potatoes

CHEF'S CHOICE OF A SEASONAL VEGETABLE

MAIN COURSE PRE-SELECT TWO ENTREES

Desert Willow selections may be complemented with any Desert Palm Entree.

Honey Garlic Glazed Salmon
Chimichurri Rubbed Flank Steak
Adobe Rubbed Chicken

Upgrade Entree From The Desert Sage Menu For \$10 Per Person

desert sage

PLATED PRICING | \$87

CHEF CURATED BUFFET PRICING | \$92

Includes Cake Cutting Service, Fresh Baked Artisan Breads & Butter,
Starbucks Coffee & Hot Tea

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COCKTAIL HOUR CHOICE OF TWO PASSED HORS D'OEUVRES (2 pieces per item included)

Desert Sage selections may be complemented with any
Desert Palm and Desert Willow Hors D'Oeuvres

Chipotle Chicken Quesadilla Cornucopia
Curry Chicken Satay | Peanut Sauce | Toasted Peanuts
Petite Maryland Crab Cakes | Lemon Aioli

FIRST COURSE CHOICE OF ONE OF SALAD

House Caesar | Parmesan | Charred Onion
Breadcrumbs | Ancho Caesar Dressing

Chefs Seasonal Salad | Artisanal Greens |
Cucumber & Tomatoes | Sherry Vinaigrette

Upgrade Salad Available— See Menu Add-on's

SIDES CHOICE OF ONE STARCH

Rustic Herb Roasted Red Bliss Potatoes

Smashed Chipotle Lime Fingerlings

Roasted Garlic & Herb Whipped Potatoes

CHEF'S CHOICE OF A SEASONAL VEGETABLE

MAIN COURSE PRE-SELECT TWO ENTREES

Desert Sage selections may be complemented
with any Desert Palm and Desert Willow Entree.

Chimichurri Rubbed Tri-Tip
Braised Short Rib w/ Demi Red Wine Reduction
Horseradish & Herb Crusted Tenderloin w/ Truffle Demi
\$10 Substitution per person

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menu add-ons

SALAD UPGRADES

Priced per Person

ARUGULA & FRISEE \$2
Goat Cheese | Toasted Walnuts
Strawberries | Balsamic Vinaigrette

ARTISANAL GREENS \$3
Strawberries | Apple | Goat Cheese
Pistachios | Honey Balsamic

DIETARY SELECTIONS

Only Available for Wedding Packages
Plated Individually

MUSHROOM RAVIOLI (Vegetarian)
Blistered Tomatoes | Asparagus Spears |
White Wine Cream Sauce | Balsamic Glaze
*Add-on \$10 per person to any buffet menu
for an additional side

CITRUS & BEET QUINOA (Vegan, GF/DF)
Red & Gold Beets | Arizona Citrus
Quinoa | Greens | Pepitas

WILD MUSHROOM & PEA FARRO (Vegan/DF)
Farro | Wild Mushrooms | Sugar Snaps | Sweet Soy

VEGETABLE UPGRADES

Priced per Person

Ginger & Honey Glazed Carrots & Organic
Haricot Verts | \$2

Roasted Asparagus & Blistered Cherry
Tomatoes | \$2.50

YOUNGER GUESTS

50% OF PACKAGE PRICE

*Children 12 years of age and below

*13 years of age and above are part of the buffet or
plated meal service and priced with accordance

Choice of One for All:
CHICKEN FINGERS & FRENCH FRIES
CHEESE OR PEPPERONI FLAT BREAD PIZZA
BUTTER PASTA WITH PARMESAN or
TILLO'S MAC N' CHEESE

Each Entrée served tableside with Fresh Fruit
Cup & non-alcoholic drinks throughout the
event along with the package hors d'oeuvres

VENDOR MEALS | \$30 PER VENDOR

These are similar to guest selections for buffet or plated
service along with non-alcoholic offerings



late night enhancements

THE STAPLE RELATIONSHIP \$14 PER PERSON

CHICKEN TENDERS & PRETZEL BITES
Classic Super Crispy French Fries
Dipping Sauces | Cheese Sauce

SUNS OUT BUNS OUT \$18 PER PERSON

FRIED BUFFALO CHICKEN SLIDER
Shredded Lettuce | Ranch Dressing
SIRLON BURGER BEEF SLIDER
AZ Cheddar | Pickles | Onion
Classic Super Crispy French Fries
Dipping Sauces

TACO BOUT' A PARTY - CHOICE OF TWO \$16 PER PERSON

CHICKEN | CARNE ASADA |
BAJA SHRIMP TACOS
Corn or Flour Tortillas

I BELIEVE I CAN FRY \$12 PER PERSON

SWEET POTATO FRIES | SPICY WAFFLE
FRIES | CLASSIC SUPER CRISPY FRENCH
FRIES | Dipping Sauces

SWEET TOOTH \$9 PER PERSON

Assorted House Baked Cookies
Blondies & Brownie Bars

TILLO'S BAKED MAC & CHEESE \$5 PER PERSON

Cavatappi Pasta | 3 Cheese Mornay
Toasted Breadcrumbs | Fresh Herbs

MINIMUM REQUIREMENT OF 50% GUEST COUNT



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bar packages

ALL PACKAGES INCLUDE ASSORTED PEPSI SOFT DRINKS
JUICES & MIXERS WITH HOUSE/PREMIUM

BEER & WINE PACKAGE PRICED PER PERSON

3Hrs - \$30 | 4Hrs - \$34 | 5 Hrs - \$38

WINE

Canyon Road Wines
Chardonnay | Cabernet Sauvignon
La Jolie Fleur Rose
Kim Crawford Sauvignon Blanc
Hahn Pinot Noir
Wycliff Sparkling Wine

BEER

Michelob Ultra | Miller Lite | Coors Light
Bud Light | Modelo | Wow Wheat
Voodoo Ranger IPA
White Claw Seltzers
Non Alcoholic Coors Edge

HOUSE BAR PACKAGE PRICED PER PERSON

3Hrs - \$34 | 4Hrs - \$40 | 5 Hrs - \$44

WINE

Canyon Road Wines
Chardonnay | Cabernet Sauvignon
La Jolie Fleur Rose
Kim Crawford Sauvignon Blanc
Hahn Pinot Noir
Wycliff Sparkling Wine

BEER

Michelob Ultra | Miller Lite | Coors Light
Bud Light | Modelo | Wow Wheat
Voodoo Ranger IPA
White Claw Seltzers
Non Alcoholic Coors Edge

SPIRITS

Svedka Vodka
New Amsterdam Gin
Jim Beam Bourbon Whiskey
Cutty Sark Scotch
Cruzan Rum
Exotico Tequila

PREMIUM BAR PACKAGE PRICED PER PERSON

3Hrs - \$42 | 4Hrs - \$48 | 5 Hrs - \$54

WINE

Canyon Road Wines
Chardonnay | Cabernet Sauvignon
La Jolie Fleur Rose
Talbot Kali Hart Chardonnay
Kim Crawford Sauvignon Blanc
Hahn Pinot Noir
Poggio al Tesor Mediterra Toscana
La Marca Prosecco

BEER

Michelob Ultra | Miller Lite | Coors Light
Bud Light | Modelo | Wow Wheat
Voodoo Ranger IPA
White Claw Seltzers
Non Alcoholic Coors Edge

SPIRITS

Tito's Vodka
Tanqueray Gin
Jack Daniels Tennessee Whiskey
Cutty Sark Scotch
Bacardi Superior Rum
Flecha Azul Blanco Tequila

NO-HOST CASH BAR OPTION WILL REQUIRE A
BARTENDER FEE OF \$150 PER 75 GUESTS

NON-ALCOHOLIC HOSTED BEVERAGES

3Hrs - \$12 | 4Hrs - \$14 | 5 Hrs - \$16

Under the age of 21

Includes assorted Pepsi Soft Drinks & Juices

NON-ALCOHOLIC CRAFT SODA BAR \$18 PER PERSON

Includes assorted Pepsi Soft Drinks, Juices,
& Assorted Flavored Syrups

SPARKLING WINE/APPLE CIDER TOAST \$6.00 PER PERSON

TABLE SIDE WINE SERVICE \$10 PER PERSON (TWO WINES)

CHOICE OF TWO (2) SIGNATURE COCKTAILS INCLUDED WITH HOUSE OR PREMIUM PACKAGE

ADDITIONAL FEE FOR CUSTOM SPECIALTY CRAFT COCKTAILS

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APPLICABLE HOSTED EQUIPMENT AND SERVICES ARE ALSO SUBJECT TO LOCAL SALES TAX OF 7.8%.
*VARIETALS AND OFFERINGS ARE SUBJECT TO CHANGE WITHOUT NOTICE AT MANagements DISCRETION;
SUBSTITUTED WITH COMPARABLE SELECTION

ceremony locations



THE GROVE

YOUR CEREMONY INCLUDES

- 30 Minute Ceremony Time
- Wooden Arch— Hexagon or Standard
- White Padded Garden Chairs
- Fruit Infused Water Station
- Display Tables
- Use of Grounds for Photography
- Use of Wedding Suites two hours prior to Ceremony Start
- Set up and Breakdown
- One hour Rehearsal Time



LAKESIDE PALMS

YOUR CEREMONY INCLUDES

- 30 Minute Ceremony Time
- Wooden Arch— Hexagon or Standard
- White Padded Garden Chairs
- Fruit Infused Water Station
- Display Tables
- Use of Grounds for Photography
- Use of Wedding Suites two hours prior to Ceremony Start
- Set up and Breakdown
- One hour Rehearsal Time

*Additional Ceremony Fee for use of the Lakeside Palms applies



reception
OVERLOOK PAVILION

Venue Fee along with Food and Beverage Minimum Applies

*Subject to dates and seasonal pricing

Peak-Season: October —May | Off-Peak Season: June— September

VENUE FEE INCLUDES

Round Table Dining Tables

Wooden Cross-Back Chairs

Floor Length Standard Linens on Rounds & Napkins in White or Ivory

Display, Cake/Dessert, and Vendor Tables with Standard Linens

5 Hours of Event Time Beginning from the End of Ceremony

Convenient On-Site Parking

Set up and Breakdown

Group Tasting Event—Complimentary for Couple, fee applies each additional guest

Wooden Farm Tables available upon request, additional fees will apply

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APPLICABLE HOSTED EQUIPMENT AND SERVICES ARE ALSO SUBJECT TO LOCAL SALES TAX OF 7.8%.

additional information

FOOD AND BEVERAGE

All food and beverage served within the Ocotillo 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.

Ocotillo 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 Ocotillo Golf Club.

EVENT INCLUSIONS

MENU TASTING

For our booked couples who selected one of our wedding packages, we host group tasting events through out the year. The tasting is complimentary for two (2) guests. The tasting will include an array of hors d' oeuvres, salads

and entrees, while not specific to your selections but rather quality, portion and presentation in a group setting. Additional tasting fee per guest with a max of 2 will apply at a rate of \$50 per person.

TABLE STANDARDS

Our standard sit down and station service is planned for round or farm tables with up to 8-10 guests per table. The couple may choose a sweetheart table for two or a head table where their wedding party joins them. Please note we seat for no more than 5% of your confirmed guest count.

DAY OF WEDDING

You will have access to the wedding lounges two hours prior to the start of your ceremony/ reception. Additional time available upon prior request, additional fees will apply.

SOMETHING FOR EVERY GUEST

DIETARY RESTRICTIONS

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

YOUR YOUNGEST GUESTS

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. These will be half the cost of the chosen wedding package.

VENDOR MEALS

Vendor Meals are available at \$30++ per person. These are similar to guest selections. Vendor meal count due with final guest guarantee.

EVENT DETAILS

WEDDING PLANNER REQUIREMENTS

Couples will need to hire a licensed wedding planner for their wedding to manage all the details leading up to the wedding, the rehearsal coordination, day of coordination of timeline, day of vendor coordination, and couple send off at the end of the wedding. A list of licensed wedding planners will be provided to you from our preferred list. You can also have a day of coordinator only.

IMPORTANT THINGS TO KNOW

All wedding clients' vendors must be licensed & insured. We require a Certificate of Insurance prior to the event.

The use of confetti, smoker/ powder bombs, or glitter are prohibited. No décor may be hung to the Pavilion walls.

Open flame candles are not allowed, only flameless.

All final event details due 21-days prior to your wedding date





PAYMENT POLICIES

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

25% of the sub-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 booking contract. A third payment may also be required, equal to 75% of total contract due.

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.

FINAL GUARANTEES PLATED MEAL SERVICE

Two entrée selections, are required to provide place cards for each guest with their chosen meal with a meal indicator.

FINAL HEADCOUNT

Your final headcount and meal counts are due 10 days before your wedding. Your final headcount must also include your meal selection and counts for meal options from guests, if more than one entrée has been chosen.

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.

Ocotillo Golf Club will make every attempt to accommodate increases after the final due date, however a surcharge of 10% may apply.

TAX AND SERVICE CHARGE

All Food and Beverage provided by Arcis are subject to a service charge of 22 % which will be included in the estimate payment and final account of charges. Clients are responsible for the payment of all state sales and F&B tax incurred in connection with the event. Food and Beverage service charge is taxable.



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hosting a tournament.



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OCOTILLO
GOLF CLUB

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ARCIS GOLF

A Curated Collection of Lifestyle Clubs