



Photo by Pinkerton Photography



Gainey Ranch Golf Club

Weddings

7600 EAST GAINLEY CLUB DRIVE
SCOTTSDALE, AZ 85258

480•368•7695

480•368•7696

WWW.GAINEYRANCHCC.COM

Instagram: [@GaineyRanchGolfClubEvents](https://www.instagram.com/GaineyRanchGolfClubEvents)



Photo by Ina Ivanova Photography

WELCOME TO GAINEY RANCH GOLF CLUB

Thank you for your interest in Gainey Ranch Golf Club and congratulations on your engagement! We look forward to helping you create the wedding of your dreams!

Our team is extensively trained in order to execute your wedding to perfection. From delectable cuisine to excite your palette, to outstanding service and signature cocktails, we will help bring your vision to life. As Scottsdale's premier private golf club venue, we take pride in what we do.

"Gainey Ranch Golf Club provides the perfect setting for a magnificent wedding, with the added bonus of 5 STAR food!

Everything was spectacular, each detail was followed through to perfection."

From Today Until Your Day, We Do!

The Main Event



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Our beautiful ceremony lawn has picturesque views of the McDowell Mountains and lush golf course greens.

Your ceremony includes:

- Wrought Iron Arch
- White Padded Folding Chairs
- Water Station
- Unity Table with Linen
- Wrought Iron Easel
- Reserved Seating Signs
- Power Plug-in for DJ or Musician(s)
- Ceremony Rehearsal Time
- CEREMONY FEE: \$2,500++**
- CAPACITY: 200

The Ballroom

An indoor lounge and outdoor patio provide breathtaking views and romantic ambiance for cocktail hour. Enter our warm and inviting ballroom and enjoy floor to ceiling windows.



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- Wedding Tasting for up to 4
- Complimentary Self Parking
- Bridal Getting Ready Room
- Silver Fanfare Chairs
- 66" Round Tables
- Sweetheart or Head Table
- Tall Cocktail Rounds
- Tables for Cake, DJ & Escort Cards
- Floor-Length Polyester Linens & Napkins
- White Votive Candles
- Gold, Silver, or Champagne Chargers
- Cake Knife & Server
- Cake Cutting & Serving
- Table Numbers
- Wood Dance Floor
- China, Glassware, & Flatware
- 5-Hour Reception Time



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RECEPTION FEE: \$3,000++

CAPACITY: 200

Before the Main Event

Bridal Bites

Each menu item is a platter display intended for 5-8 guests

BERRY BITES | \$24++

Blueberry Muffins | Assorted Fresh Berry Jars
Dried Berry Granola Bars | Berry Yogurt Shooter

DIPS & SPREADS | \$29++

Warm Spinach & Artichoke Dip | Roasted Red Pepper
Hummus | Vegetable crudité | Buttermilk Ranch
Sliced Baguettes | Grilled Pita Triangles

SOFT PRETZEL BAR | \$27++

Salted | Cinnamon | Plain
White Cheddar Sauce | Brown Mustard
Sugar Frosting

CHARCUTERIE | \$85++

Sopressatta | Spanish Chorizo | Gorgonzola | Manchego
Candied Pecans | Grapes | Crostini | Crackers

CHAMPAGNE | \$30++ PER BOTTLE

BUCKET OF BEER (6) | \$40++ PER BUCKET



Classic Plated Dinner

\$95++ PER PERSON

Three Courses

Bread service of gourmet rolls & house whipped butter.

Three passed hors d'oeuvres and charcuterie during cocktail hour.

The client must provide preselected entree indicators for each guest, you may give guests a choice of two options to choose from and a vegetarian option. Any additional entree option is \$5++ per person.

Includes a 3 tier wedding cake.



SALADS (choose one)

Cranberry Feta

Baby Greens | Crumbled Feta | Candied Pecans
Dried Cranberries | Honey Balsamic Vinaigrette

Steak House Greens

Mixed Greens | Shaved Carrots |
Cherry Tomatoes | Cucumbers
Champagne Vinaigrette

Caesar

Romaine | Shaved Parmesan
Seasoned Croutons | Creamy Caesar Dressing

ENTREES (choose two + vegetarian option)

Add additional entree options for \$5 ++pp

Herb Roasted Airline Chicken Breast

Sun Dried Tomato Cream Sauce

Wild Mushroom Risotto Cake (Vegetarian)

Tomatillo Puree

Grilled Salmon

Lemon Dill Butter Sauce

Napolean Vegetable Stacker (Vegan)

Balsamic Reduction

Jerk Rubbed Pork Loin* Pan Jus

ACCOMPANIMENTS (choose two)

Grilled Asparagus

Lemon Broccolini

Herb Roasted Carrots

Chef's Vegetable Medley

Garlic Whipped Mashed Potatoes

Roasted Fingerling Potatoes

Red Quinoa

Wild Rice Pilaf

Elegant Plated Dinner

\$110++ PER PERSON

Three Courses

Bread service of gourmet rolls & house whipped butter.

Three passed hors d'oeuvres and charcuterie during cocktail hour.

The client must provide preselected entree indicators for each guest, you may give guests a choice of two options to choose from and a vegetarian option. Any additional entree option is \$5++ per person.

Includes a 3 tier wedding cake.



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SALADS (choose one)

Cranberry Feta

Baby Greens | Crumbled Feta | Candied Pecans
Dried Cranberries | Honey Balsamic Vinaigrette

Caesar

Romaine | Shaved Parmesan
Seasoned Croutons | Creamy Caesar Dressing

Wedge

Iceberg Lettuce | Bacon | Bleu Cheese
Heirloom Tomatoes | Bleu Cheese Dressing

Steak House Greens

Mixed Greens | Shaved Carrots | Cherry
Tomatoes | Cucumbers | Champagne
Vinaigrette

ENTREES (choose two + vegetarian option)

Add additional entree options for \$5 ++pp

Herb Roasted Airline Chicken Breast

Sun Dried Tomato Cream Sauce

Jerk Rubbed Pork Loin* Pan Jus

Wild Mushroom Risotto Cake (Vegetarian)

Tomatillo Puree

Grilled Salmon

Lemon Dill Butter Sauce

Napolean Vegetable Stacker (Vegan)

Balsamic Reduction

7oz. Prime Filet Mignon*

Cabernet Demi

Chilean Sea Bass

Lemon Cream Sauce

ACCOMPANIMENTS (choose two)

Grilled Asparagus

Garlic Whipped Mashed Potatoes

Lemon Broccolini

Roasted Fingerling Potatoes

Herb Roasted Carrots

Red Quinoa

Chef's Vegetable Medley

Wild Rice Pilaf

Parmesan Risotto

Enhancement

TURN IT INTO A DUET!

Add to Any Dish

Jerk Rubbed Pork Loin | Pan Jus +\$10 per person
Garlic Herbed Shrimp Kabob +\$10 per person
Crab Cake | Boom Boom Sauce + \$10 per person
4 oz. Prime Tenderloin | Cabernet Demi
+ \$18 per person
Lobster Tail | Beurre Blanc + \$25 per person
Herbed Grilled Chicken Breast | Lemon Cream
+ \$10 per person
Seared Airline Chicken Breast | Sundried Tomato
Cream Herb + \$15 per person
Grilled Salmon | Lemon Dill Butter + \$15 per person
Chilean Sea Bass | Lemon Cream + \$25 per person

Additional Details

KIDS MEALS (2-12)

Your Choice of One of the Following:

- Chicken Tenders with French Fries & Fruit Cup
- Cheese Pizza with Fruit Cup
- Cheeseburger Slider with French Fries & Fruit Cup

Menu Price: \$30.00++ per child

VENDOR MEALS

Chicken Entree & Accompaniments Served with
Dinner Roll, Butter and Non-Alcoholic Beverage of
Choice (Planner, DJ, Photographer, Videographer, etc.)

Menu Price: \$55.00++ per vendor

Hors D'oeuvres

Passed or Displayed. Select Three

CHILLED SELECTIONS

Spicy Ahi Tartare Wonton Cone
Teriyaki Chicken Asian Rice Crisp
Chipotle Chicken Stuffed Wonton Cone with
Jalapeno Crema
Salami Coronet on Brioche
Sesame Ahi Tuna with Wasabi Caviar on Wonton
Crisp Caprese Skewer with Balsamic Glaze
Roasted Tomato Bruschetta
Deviled Egg with Chives
Shrimp Cocktail Martinis



WARM SELECTIONS

Mini Beef Wellington with Bearnaise Sauce
Coconut Crusted Chicken Satay with Sweet Thai Chili
Bacon Wrapped Scallop
Bacon Wrapped Short Rib
Manchego Beef Empanada with Cilantro Sour Cream
Tandori Chicken Satay with Herbed Yogurt Cream
Mini Crab Cake with Mango Papaya Salsa
Chili Con Queso Quesadilla Horn with Salsa Roja
Buffalo Chicken Phyllo Puff
Arancini Risotto with Basil Marinara Sauce
Black Bean & Jalapeno Empanada Cilantro Sour Cream
Spanakopita
Spinach & Artichoke Tortilla Crisp

Add additional appetizers for \$96 ++ per dozen



Late Night Bites

Late night bites are provided one hour prior to your reception's end time.
Minimum 50 guests. Priced per person.

SLIDER BITES | \$18 ++

Beef with Cheddar |
Kalua Pulled Pork with Apple Slaw |
Buffalo Breaded Chicken with Blue Cheese

BALL PARK | \$15 ++

Hot Dogs | Mini Corn Dogs | Mustard |
Ketchup | Relish | Onions | Sesame Seed
Buns

FRY TIME | \$12++

Steak Fries | Sweet Potato Fries |
Ketchup | Ranch | Chef's Sauce

SINFULLY SWEET | \$17 ++

Assorted Cookies | Fudge Brownies |
Warm Churro Bites | Cinnamon Rolls

SUNDAE BAR | \$18 ++

Assorted Ice Cream | Whipped Cream |
Assorted Berries | Sprinkles | Chopped
Nuts | M&M's | Reese's Pieces | Heath
Bar Pieces | Strawberry Sauce |
Chocolate Sauce

STREET TACOS | \$18 ++

Shredded Beef | Grilled Chicken | Shredded
Mexican Cheese | Shredded Lettuce |
Guacamole | Sour Cream | Salsa | Pico de
Gallo | Flour & Corn Tortillas

SCOTTSDALE SOUTHWEST | \$22 ++

Mini Cheese Quesadillas | Beef Taquitos |
Tortilla Chips | Warm Queso | Guacamole |
Salsa

DONUT WALL | \$48 ++ per dozen

Assorted Donuts Displayed on Gainey's
Signature Donut Wall

PIZZA | \$25 ++ per pizza

Cheese Pizza | Mixed Vegetable | Pepperoni

SOFT PRETZEL & CHURROS | \$20++

Plain | Salted | Cinnamon Sugar Churros |
Cheese Sauce | Brown Mustard | Carmel
Sauce | Chocolate Sauce

Bar Packages

ANY HOSTED BAR PACKAGE INCLUDES A CHAMPAGNE TOAST,
TABLESIDE WINE SERVICE
AND TWO SIGNATURE COCKTAILS
A BARTENDER FEE OF \$150+ WILL APPLY PER 100 GUESTS

WELL PACKAGE	3 HOURS: \$40 ++ pp	4 HOURS: \$50++ pp	5 HOURS: \$60++ pp
SPIRITS	Conciere Vodka, Espolon Tequila, Conciere Gin, Evan Williams Bourbon, Conciere Rum, Conciere Scotch		
WINES	Mionetto Prosecco, Domain Ste Michelle Sparkling, Coppola Diamond Rose, Coppola Diamond Sauvignon Blanc, The Wines of Francis Coppola Chardonnay, The Wines of Francis Coppola Cabernet Sauvignon		
IMPORTED & CRAFT DOMESTIC BEER	Blue Moon, Corona, Modelo Especial, Coors Light, Miller Lite, Founder's Day IPA, Heinen, White Claw		
NON-ALCOHOLIC	Soft Drinks, Juices		
PREMIUM PACKAGE	3 HOURS: \$50 ++ pp	4 HOURS: \$60++ pp	5 HOURS: \$70++ pp
SPIRITS	Belvedere Vodka, Cincoro Blanco Tequila, Bombay Sapphire Gin, Woodford Reserve Bourbon, Appleton Rum, Whistle Pig American Whiskey, The MacCallan 12 yr Scotch		
WINES	Mionetto Prosecco, Faire la Fete Rose Sparkling, Veuve Clicquot Champagne, Domaine Leos IGP Rose, TWOMEY Sauvignon Blanc, Mirgation Chardonnay, King Estate OR Pinot Noir, my Favorite Neighbor Cabernet Sauvignon		
IMPORTED & CRAFT DOMESTIC BEER	Blue Moon, Corona, Modelo Especial, Coors Light, Miller Lite, Founder's Day IPA, Heinen, White Claw		
NON-ALCOHOLIC	Soft Drinks, Juices		

Cash or Consumption Bar

A bartender fee of \$150+ will apply per 100 guests,
and a \$150 + Cashier Fee for Cash Bar.

All tiers are priced per drink.

Wine list may be updated based on seasonality

Premium Wines & Spirits.....	\$16++
Well Wines & Spirits.....	\$13 ++
Imported & Craft Beers.....	\$9++
Domestic Beers.....	\$8++
Non-Alcoholic.....	\$7++

UNDER 21 NON- ALCOHOLIC DRINK PACKAGE
\$16.00 ++ per minor



Custom Details

Let us paint your memories!



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FIREWORKS

3-4 Minute Display (100 shells).....	\$3,500+
4-5 Minute Display (126 shells).....	\$4,050+
5-6 Minute Display (138 shells).....	\$4,500+
Includes delivery and setup	

DRAPERY

4-Panel	\$2,000+
Add Twinkle lights to 4 panel	\$400+
8-Panel	\$3,200+
Add Twinkle lights to 8 panel.....	\$1,000+
Includes delivery and setup	

DANCE FLOOR

20x20 Checkered Dance Floor.....	\$3,100+
16x16 Checkered Dance Floor.....	\$2,300+
Includes delivery and setup	

COCKTAIL HOUR

Putting Green (min. \$500).....	\$10++ pp
Large Lawn Games.....	\$150++
Beer Burro (1 hour).....	\$780+
Champagne Wall.....	\$500+
Includes delivery and setup	

SEATING (PRICED PER CHAIR)

Black Folding Chair (Black Cushion).....	\$7.50+
Fruitwood Folding Chair (Tan Cushion).....	\$8.50+
Gold Chivari (Black or Ivory Cushions)	\$12+
Black Chivari (Ivory Cushion).....	\$12+
Silver Chivari (Ivory Cushion).....	\$12+
Fruitwood Chivari (Ivory Cushion).....	\$12+
Acrylic Chivari (White Cushion).....	\$13+
Gold Chivari Barstool (Ivory Cushion).....	\$13.50+
Victoria Ghost.....	\$13.50+
White Chivari (White Cushion).....	\$14+
Wooden X-Back (Tan Cushion).....	\$18.75+
Oval Gold (Ivory Cushion)	\$22.50+
Upholstered Velvet Grey Chair.....	\$61.00+

Delivery Fees Apply

LINENS

L'amour linens.....	+\$13-\$19+ per linen
L'amour napkins	+\$1.50+ per napkin
Majestic linen.....	+\$6-\$7+ per linen
Majestic napkins	+\$1.50+ per napkin
Crushed linen.....	+\$21+ per linen
Sequin	+\$104-\$110+ per linen
Price can vary depending on linen length - Delivery fees may apply	

VALET

Front of Club Valet	\$4+ pp
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Policies & Procedures

FOOD & BEVERAGE*

All food and beverage items served within Gainey Ranch Golf Club must be prepared and presented by Gainey Ranch Golf Club. Local health code regulations prohibit guests from removing remaining food and beverage from the golf club. Gainey Ranch Golf Club, as a 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 supplied and served by Gainey Ranch Golf Club. Any violation of these laws and regulations will result in confiscation of food and/or beverage and will receive a penalty equal to first deposit, at the Club's discretion. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your coordinator if you or any party has food allergies or special dietary requirements. ClubcorpUSA Inc, all rights reserved. 45188 0819 SS

MENU TASTING

Booked wedding couples receive a tasting of their choosing to include six hors d'oeuvres, two salads, four entrees, and four accompaniments approximately three to four months prior to your wedding. **The tasting is complimentary for up to four guests;** however, you may invite additional guests at \$75.00++ per person. Wedding Planners/Coordinators are always hosted guests of the Club.

PLATED MEAL SERVICE & FINAL GUARANTEES

The Client(s) is required to provide place cards for each guest with their appropriate meal indicators. **Final entrée counts must be provided 10 days prior to wedding, this count may not be decreased after this time.** Gainey Ranch Golf Club will make every attempt to accommodate increases in your count after the final guarantee is due. However, these additional plates will be subject to a \$10++ surcharge per guest. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event. Additional rental & space fees will also be applied to accommodate any changes to an event.

TABLE STANDARDS

Our standard sit-down service is planned for 66" round tables of eight to ten guests per table. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two or a wedding party table where their wedding party joins them.

OVERTIME CHARGES

Events will have an agreed contractual time. If an event runs beyond the agreed to time an overtime charge will be applied of \$500++ per hour, or \$250++ per half hour.

PARTY PLANNING

Gainey Ranch Golf Club requires that all receptions and/or wedding events have a wedding coordinator in contact with the host.

BRIDE & GROOM ROOM

The bridal room and groom room can be accessed up to two hours prior to your ceremony or reception. No male hair stylists, make-up artists or photographers are permitted in the bridal room without the Club's permission as it is in the women's restroom.

PAYMENT POLICIES

DEPOSITS

Gainey Ranch Golf Club policy requires a 25% deposit to confirm your event. A second deposit of 50% of the total balance will be due at the agreed midway point of the planning process. Your remaining balance is due one week prior to the event.

FORMS OF PAYMENT

Payments can be made by personal check, certified check, American Express, Visa, MasterCard or Discover. All Credit Card charges will incur an additional 3%.

SERVICE CHARGE & SALES TAX

- All food, beverage, equipment and service items are subject to 22% service charge and 8.00% sales tax.
- The service charge is taxable in the State of Arizona.
- ++ indicates the addition of 22% service charge and 8.05% sales tax.
- The service charge is not a tip or gratuity.

CANCELLATION

If Client cancels the Event for any reason other than as provided in Section 12 in the contract, the client shall pay to Club at the time of cancellation the following cancellation fee plus applicable taxes as liquidated damages.

More than 120 days prior to the Event: 40% of the Estimated Cost
120 days to 45 days prior to the Event: 75% of the Estimated Cost
Less than 45 days prior to the Event: 90% of the Estimated Cost

PARKING

Complimentary uncovered parking is provided in the Guest Lot. Overnight parking is not permitted. The Member Lot is for Members only.

PRIVATE CLUB DRESS CODE

Gainey Ranch Golf Club is a private club with exclusive space dedicated to your event per your event needs and contractual terms. A dress code is enforced, and hosts are responsible for seeing that their guests do not enter Members Only areas (such as locker rooms and The Nest). Hosts are responsible for seeing that their guests conform to the Club's dress code upon each visit to Gainey Ranch Golf Club. Prohibited attire shall include, but not limited to the following: t-shirts of any kind, sweat suits, swimsuits and all pool attire, bicycle or gym shorts, short shorts, strapless tops, bare midriffs or other extreme cut tops, worn or tattered clothing, ripped or torn denim shorts or pants, shirts or other articles.

LIABILITY

Gainey Ranch Golf Club is not responsible for damage or loss of any merchandise, articles or valuables of the host, host's guests, or contractors prior to, during, or subsequent to any function. Host is responsible for any and all damages done to facilities or rentals, during the period of time the facilities are subject to the host's use and/or the use of any independent contractor hired by the host or the host's agent. This includes all inappropriate behavior as the host is responsible for all actions of their parties and/or their contractors. Results can lead up to and including termination of membership if applicable. A damage deposit may be required, and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its ground.

Recommended Vendors

We do Require a Professional Day of Wedding Coordinator for all Weddings.
You can use any outside vendor Gainey approves in advance. These are just our recommended.

WEDDING COORDINATORS (required)

Hitch Without a Glitch
hitchwithoutaglitch.com

J.Starr Stylized Weddings & Events
jstarrweddings.com

Karen with KDP Event
kdpevents.com

Bloom & Blue Print
bloomandblueprint.com

McKenna Katherine Weddings
mckennakatherineweddings.com

WEDDING CAKE (Required Vendor)

Lesley's Creative Cakes
lesleyscreativecakes.com/contact

Honeymoon Sweets
honeemoonsweets.com

FLORISTS

Flowers By Jodi
flowersbyjodi@yahoo.com

Bloom Event Floral
bloomeventfloral.com

HOTELS & RESORTS

Grand Hyatt Scottsdale Resort
scottsdale.hyatt.com

Sonesta Suites Hotel
sonesta.com

PHOTOGRAPHERS

Erin Ashlee Photography
erinashleephotography.com

Riane Roberts
rianeroberts.com

Ryan Nicole Photography
ryannicole.com

Tara Michelle Photography
taramichellephotography.com

Jen Jinkens Photography
jenjinkensphotos.com

Ina Ivanova Photography
inaivanovaphotography.com

Matt Wheeler Photography
matthewwheelerphoto.com

DJ'S & ENTERTAINMENT

Starz Entertainment
starzentertainment.net

Got You Covered
gotyoucoveredmusic.com

SKM Entertainment
info@skmentertainment.com

OFFICIANTS

AZ Weddings by Amy
azweddingsbyamy.com

Reverend Barry Schwartz
carefree319@aol.com