



Moon Valley Country Club

151 W. Moon Valley Drive
Phoenix, AZ 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, like 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 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 bride and groom areas for dressing and relaxing
 - arranged access to our grounds for photographs
 - 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.

Best Wishes,
Karen Krinsky

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

Fairway Ceremony: \$1500.00

Fairway Ceremony Chair Set-Up: \$6.00 per chair

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

Terrace Ceremony Chair Set-Up: \$5.00 per chair

Covered Portion of Terrace: \$500.00

Wedding Arch Set-Up: \$100.00

Gazebo Set-Up: \$275.00

Sunset Ballroom: \$500.00

Sky Room: \$395.00

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: \$5.50

Specialty Chair Covers: price quote

2015 Wedding Packages

all 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
custom tiered wedding cake
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, tiered wedding cake and water, iced tea, coffee, decaffeinated coffee and hot tea selections

Stationary Hors d'oeuvres

choice of two

roasted red pepper hummus with breadsticks and vegetable crudités (v)

classic spinach and artichoke dip with chips (v)

machaca chicken in a crisp tortilla cup

bourbon 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

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

Starch

choice of one

buttermilk mashed potatoes, roasted red skinned potatoes, parmesan risotto, or wild rice

Entrée Choice

choice of one

seared airline chicken breast with Dijon mustard sauce

stuffed chicken with tomatoes, mozzarella, and basil with a balsamic reduction

baked salmon over creamed leeks and red pepper coulis

sirloin steak and creamy brandy peppercorn sauce

eggplant parmesan layered with basil pesto, rustic marinara and melted mozzarella (v)

\$68.00++

Oak Creek

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

Passed Hors d'oeuvres

choice of two

Italian sausage stuffed mushrooms	fig and goat cheese flatbread with a balsamic drizzle (v)	bourbon glazed meatballs
caprese skewers with fresh mozzarella and heirloom cherry tomatoes (v)	smoked salmon and chive cream cheese on a toasted pita chip	pigs in a blanket with Dijon mustard and chipotle ketchup
machaca chicken in a crisp tortilla cup	chili lime beef skewers	mini deep dish pizzas

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

iceberg wedge salad with crumbled blue cheese, applewood smoked bacon, cherry tomatoes topped with blue cheese dressing

Vegetable and Starch

choice of one vegetable and one starch

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

Entrée Choice

choice of one

seared airline chicken breast with Dijon mustard sauce

stuffed chicken with tomatoes, mozzarella, and basil with a balsamic reduction

pork tenderloin medallions with apple chutney and apple demi glace

mahi mahi and citrus beurre blanc

sirloin steak with creamy brandy peppercorn sauce

\$78.00++

Pinnacle Peak

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

Passed Hors d'oeuvres

choice of three

avocado mousse and crab on a hothouse cucumber	fig and goat cheese flatbread with a balsamic drizzle (v)	bacon wrapped scallops
bourbon glazed meatballs	caprese skewers with fresh mozzarella and heirloom cherry tomatoes (v)	cucumber and boursin sandwiches
individual chicken marsala pot pies	chili lime beef skewers	sushi*

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

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

roasted beets, creamy goat cheese, shaved red onion, hothouse cucumbers, mixed greens and roasted tomato vinaigrette

Vegetable and Starch

choice of one vegetable and one starch

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas, buttermilk mashed potatoes, roasted red skinned potatoes, parmesan risotto, wild rice, fragrant basmati rice or fontina potato gratin

upgrade with our handcrafted sour cream and chive twice baked potato \$2.95++

Entrée Choice

choice of one

seared airline chicken breast with Dijon mustard sauce

stuffed chicken with artichokes and spinach with a romesco sauce

pork tenderloin medallions with Bing cherry reduction

baked salmon over creamed leeks and red pepper coulis

coconut and cashew crusted sea bass with a pineapple relish

filet mignon and ruby port reduction

\$88.00++

Four Peaks

this buffet package includes:
two hour standard bar, a sparkling wine toast, tiered wedding cake and water, iced tea,
coffee, decaffeinated coffee and hot tea selections

Passed Hors d'oeuvres

choice of two

machaca chicken in a crisp tortilla cup

teriyaki chicken skewers

bourbon glazed meatballs

Italian sausage stuffed mushrooms

cucumber and boursin sandwiches

bacon wrapped scallops

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

pigs in a blanket with Dijon
mustard and chipotle ketchup

roasted eggplant with oven
dried tomatoes (v)

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

Vegetable and Starch

choice of one vegetable and one starch

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas,
buttermilk mashed potatoes, roasted red skinned potatoes, parmesan risotto, wild rice, fragrant
basmati rice or fontina potato gratin

upgrade with our handcrafted sour cream and chive twice baked potato \$2.95++

Entrée Stations

choice of one hot entrée

seared chicken breast with Dijon mustard sauce

- or -

baked salmon over creamed leeks and red pepper coulis

Pasta Station:

choice of two pasta shapes: penne or linguine or cheese tortellini
choice of two sauces: rustic marinara or creamy alfredo or Bolognese ragout
choice of one protein per pasta: diced chicken or meatballs or shrimp*
garlic breadsticks and grated parmesan cheese

*\$3.95++ additional charge for shrimp

\$88.00++

Picacho Peak

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

Passed Hors d'oeuvres

choice of two

avocado mousse and crab on a hothouse cucumber	teriyaki beef tenderloin skewers	fig and goat cheese flatbread with a balsamic drizzle (v)
cucumber and boursin tea sandwiches	poached shrimp with atomic cocktail sauce	chicken marsala pot pies
Tuscan white bean crisp with fennel and fontina cheese (v)	mini lump crab cakes with panko breadcrumbs	sushi* <i>*please speak to our Sales & Event Manager for availability and pricing*</i>

Hot Dip Station

spinach & artichoke, Southwestern queso and Buffalo chicken served with tri-colored tortilla chips

Build Your Own Cobb Salad

chopped romaine lettuce, diced chicken, applewood smoked bacon, hardboiled egg, tomatoes,
crumbled blue cheese and served with creamy blue cheese and buttermilk ranch dressings

Hot Entrée Station

choice of two entrées

- seared airline chicken breast with Dijon mustard sauce
- stuffed chicken with tomatoes, mozzarella, and basil with a balsamic reduction
- baked salmon over creamed leeks and red pepper coulis
- coconut and cashew crusted sea bass with a pineapple relish

Chef's Carving Board

chef required \$85.00 (one per 75 guests)
prime rib with fresh rolls, creamy horseradish and au jus

Vegetable and Starch

choice of one vegetable and one starch

asparagus, broccolini, baby carrots, haricot verts, squash or sugar snap peas,
buttermilk mashed potatoes, roasted red skinned potatoes, parmesan risotto, wild rice, fragrant
basmati rice or fontina potato gratin

upgrade with our handcrafted sour cream and chive twice baked potato \$2.95++

\$119.00++

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

housemade macaroni and creamy cheese sauce with crisp French fries

Beverage Information

Standard Bar

Sobieski
Bombay
Myers's Platinum
Jim Beam
Dewar's
Zarco Silver

Call Bar

Stolichnaya
Beefeater
Mount Gay
Jack Daniel's
Johnnie Walker Red
1800 Silver

Premium Bar

Grey Goose
Tanqueray
Bacardi
Maker's Mark
Johnnie Walker Black
Don Julio 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
\$8.00++ per glass \$25.00++ per bottle
Belstar N.V. 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

Standard Bar: \$7.00++ per person, per hour
Call Bar: \$8.00++ per person, per hour
Premium Bar: \$10.00++ 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 \$8.50
call liquor \$9.50
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 \$6.50++
call liquor \$7.25++
premium liquor \$10.00++