



Welcome to Weddings at Stonecreek Golf Club



Welcome to Stonecreek Golf Club and congratulations on your engagement! We are located on the border of Phoenix and Paradise Valley, just 15 minutes away from Phoenix Sky Harbor Airport. Stonecreek Golf Club is a course open to the public and one of the 7 courses in Arizona owned by Arcis Golf. We offer a wide range of services from Anniversaries, Birthdays, Celebrations of Life, Corporate Parties, High School Class Reunions, and so much more. However, Wedding Ceremonies and Receptions are our specialty.

Each of our Ceremony sites consists of spectacular views of Camelback Mountain and Piestewa Peak. You are exposed to the beautiful rolling green hills of the golf course in both the indoor and outdoor reception space. We have a professional full service staff that will help provide an unforgettable experience for you and your guests. It would be our pleasure to make your vision come true and help make the planning process stress free.

Enclosed you will find a variety of affordable menus and packages to help get you started. All prices are ballpark figures and are subject to change based on your needs. As the event coordinator for Stonecreek Golf Club, I would love the opportunity to help you plan your special day. Let me take the pressure off your shoulders by using my experience and knowledge to design a successful event. We would love to be your chosen wedding venue and look forward to showing you all that Stonecreek Golf Club has to offer!

SINCERELY,
CRISTINA FARNAM
PRIVATE EVENTS COORDINATOR
602-494-1215
CFARNAM@ARCISGOLF.COM

FOOD AND BEVERAGE

All Food and Beverage must be provided by Stonecreek Golf Club. We offer a variety of menu selections and packages designed to accommodate any event. After you provide us with final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your events.

DEPOSITS

A non-refundable 20% deposit is required to confirm your reservation. Your deposit will be applied towards final payment. Additional deposit schedule will be setup and 100% of the final estimated balance is due 7 days prior to the event date.

CANCELLATION

Due to the expense incurred in scheduling and preparing for your event, it is necessary to notify us three months prior to the date of your event. If notice of cancellation or date change is 90 days or less, you will be responsible for the amount due in full.

HOTEL ACCOMMODATIONS

Accommodations for family and friends can be booked at the Embassy Suites Hotel, Phoenix/Scottsdale, located adjacent to Stonecreek Golf Club. 4415 E. Paradise Village Pkwy South, Phoenix, AZ. 602-765-5800

CAKE CUTTING

We would be happy to expertly cut your wedding cake for you! There will be a \$50 cake cutting fee applied to your final bill if you would like us to cut and serve your cake to you and all of your guests.

DECORATIONS

Any decorations must be provided by the Bridal Party. Stonecreek Golf Club will not permit the affixing of anything to walls, floor or ceiling of the rooms without prior approval from the Catering Department. We will allow set up for the event 3 hours prior to event time based on availability. If more time is required authorization from Stonecreek is required. All candles must be drip less or an additional clean charge may apply. The Club is not responsible for any decorations left the day of event.

EVENT TIME

If having both the reception and ceremony at Stonecreek, 5 ½ hours will be allocated for your event. Reception is only 5 hours. Any additional time will be subject to a \$200.00 charge for each additional hour. The music **MUST** be off by 10:00 PM due to the Embassy Guests next door.

SERVICE CHARGE AND TAX

All prices are subject to a 20% service charge. In addition, a current state sales tax 8.6% is added to standard taxable purchases.

CEREMONY PACKAGE

Bride & Groom Changing Rooms – Use up to three hours prior to ceremony start time (\$50 additional hour)

Traditional Arch (square or round)

White Wedding Chairs

Staff to Set Up and Tear Down

Table with Basic White, Ivory or Black Linen for Guest Sign In, DJ or Gifts

Round Table with Linen for the Unity Candle, Sand or Water Ceremony

Portable Microphone and Stand with Speakers

Bridal Party Access for Pictures on Golf Course with Golf Carts (up to 4)

Ceremony Rehearsal Prior to Your Wedding Day

Day of Coordinator for Ceremony

Up to 100 guests

Mountain View or Chipping Green site

\$995 Ceremony Fee (Ceremony only)

RECEPTION PACKAGES

All Reception packages include: 60" round tables, white folding chairs, dance floor, cake table, DJ table, and full service staff. Prices do not include 20% service charge and 8.6% sales tax

Traditional Package \$46.95/Person

Beverage station with infused water, lemonade and iced tea

Full Banquet Dinner Buffet of your choice (Traditional Italian, Sonoran BBQ, or Southwestern Fiesta)

Couples Cake and Cupcakes from Silver Rose Bakery

Basic White, Ivory or Black Lap Linens and Napkins (Color of your choice)

Stonecreek 12" Vases, 12" Mirrors and Votive Candles

Deluxe Package \$64.95/Person

Hors d' Oeuvres
(Selection of two)

Beverage station W/ infused water, lemonade, and iced tea

Champagne Toast (sparkling cider for kids or non-drinkers)

Full Banquet Dinner Buffet

Deluxe Customized Wedding Cake or Dessert table from Silver Rose Bakery

Basic White, Ivory or Black Lap Linens and Napkins (Color of your Choice)

Stonecreek 12" Vases, 12" Mirrors and Votive Candles

Premier Package \$77.95/Person

Domestic Cheese Display

Hors d' Oeuvres
(Selection of three)

Beverage station W/ infused water, lemonade, and iced tea

Champagne Toast (sparkling cider for kids or non-drinkers)

Full Banquet Dinner Buffet

Deluxe Customized Wedding Cake or Dessert Table from Silver Rose Bakery

Basic White, Ivory or Black Lap Linens and Napkins (Color of your Choice)

Stonecreek 12" Vases, 12" Mirrors and Votive Candles
Sheer Drapes for Pavilion

Hors D' Oeuvres

Herb Cheese Stuffed Artichoke Hearts

Whole artichoke hearts stuffed with herbed cream cheese with a crispy breading

Peppadew Goat Cheese Popper

Sweet peppadew peppers and goat cheese coated with breadcrumbs

Arancini Fontina

Risotto, shallots, Fontina, and parmesan cheeses fried in a crispy panko bread crumb

Portobello Arancini

Oven roasted Portobello mushrooms, garlicky spinach, mozzarella, and provolone cheeses fried in a crispy panko bread crumb

Sausage Arancini

Italian sausage, roasted red and yellow bell peppers, spinach, caramelized onion and roasted garlic.

French Onion Soup Boule

Caramelized onions with Gruyere cheese in mini Brioche

Mini Shepherd's Pie

Lean beef sautéed in a medley of spices and mixed with carrot and peas in a savory pastry shell topped with whipped potatoes

Vegetable Platter

Small \$75/Large \$150

Seasonal vegetables served with Blue cheese and Ranch dips

Brie and Raspberry Phyllo Star

Large medallion of French Brie cheese and raspberry preserves folded into a phyllo star

Ratatouille Phyllo Pouch

Hearty blend of eggplant, squash, red pepper, and zucchini sautéed with garlic, tomatoes, and olive oil with Boursin cheese in a phyllo beggar's purse

Mini Beef or Chicken Wellington

Beef tenderloin or chicken breast with sautéed mushrooms, caramelized onion, and red wine demi glaze wrapped in flaky puff pastry

Prosciutto Wrapped Asparagus

Tender asparagus spears wrapped in a cured Italian ham and garnished with a red pepper diamond

Smoked Salmon Cucumber

Minced smoked salmon mixed with caper, red onion, dill, and cream cheese in a cucumber boat garnished with fresh dill and candied lemon

Tomato Bruschetta

Diced fresh red and yellow tomatoes tossed with sun dried tomatoes, garlic, basil, and olive oil on a toasted crostini

Domestic Cheese Platter

Small \$75/Large \$150

An assortment of cheeses and crackers

BUFFET DINNER OPTIONS

All Prices are the same for each buffet selection

Deluxe

One salad choice, two entrée choices, and two sides.

Premier

One salad choice, three entrée choices, and two sides.

Stonecreek's Signature Buffet

Served with warm rolls and butter.

Salads

Stonecreek House Salad

Mixed greens, tomatoes, carrots tossed with Balsamic Vinaigrette dressing

Caesar Salad

Romaine lettuce with parmesan cheese and croutons tossed in a traditional Caesar dressing

Spinach Salad

Fresh spinach leaves with gorgonzola cheese and candied walnuts tossed in a raspberry vinaigrette dressing

Entrees

Chicken Marsala

Lightly breaded chicken cutlets in a Marsala wine sauce with roasted mushrooms

Chicken Picatta

Lightly breaded chicken cutlets in a white wine sauce with lemon and capers

Garlic & Herb Crusted Pork Loin

Pork roast crusted with fragrant herbs and garlic served with a home-style gravy

Parmesan Crusted Tilapia

Thin filets of Tilapia breaded lightly in Parmesan cheese in a white wine sauce with lemon and Thyme

Mesquite Grilled Salmon

Filets of Salmon marinated in mesquite seasonings, seared and finished in the oven

Brown Butter Beef Tenderloin

Tender slices of beef cooked medium rare, basted in brown butter and served with a red wine reduction sauce

Prime Rib

Prime rib crusted with fragrant herbs and garlic served with Au Jus and a horseradish cream sauce

Sides

Garlic Mashed Potatoes

Roasted red potatoes with Rosemary

Wild Rice Pilaf

Homemade Mac & Cheese

Broccoli with Cheese Sauce

Roasted Corn

Brown Sugar Glazed Carrots

Grilled Asparagus with Crispy Garlic

Traditional

One salad choice, one entrée choice, and two pasta selections.

Deluxe

One salad choice, two entrée choices, three pasta selections

Premier

One salad choice, two entrée choices, three pasta selections, and one vegetable.

Traditional Italian Buffet

Served with warm garlic bread sticks and two sauces; chunky marinara and creamy Alfredo

Salads

Caesar Salad

Romaine lettuce with parmesan cheese and croutons tossed in a traditional Caesar dressing

Stonecreek House Salad

Mixed greens, tomatoes, carrots tossed with Balsamic Vinaigrette dressing

Entrees

Classic Chicken Parmesan

Chicken cutlets breaded with Italian breadcrumbs and Parmesan cheese topped with our chunky marinara

Homemade Meatballs

Nonna's secret recipe! Classic beef meatballs in a chunky marinara sauce

Grilled Sausage and Peppers

Grilled sweet Italian sausage with caramelized onions and bell peppers

Pasta Selections

Penne

Fettuccini

Tri-colored Cheese Tortellini

Angel Hair

Bow Tie

Vegetable Selections

Grilled Asparagus with Balsamic Glaze

Grilled Seasonal Vegetables

Traditional

One salad choice, one entrée choice, and two sides.

Deluxe

One salad choice, two entrée choices, and two sides.

Premier

One salad choice, three entrée choices, and two sides.

Sonoran BBQ Buffet

Served with jalapeno cornbread

Salads

Stonecreek House Salad

Mixed greens, tomatoes, carrots tossed with Balsamic Vinaigrette dressing

Spinach Salad

Fresh spinach leaves with gorgonzola cheese and candied walnuts tossed in a raspberry vinaigrette dressing

Entrees

Classic BBQ Pulled Pork

Slow cooked and marinated in a tangy BBQ sauce. Served w/ buns for sandwiched

BBQ Chicken

Mesquite chicken breasts grilled with BBQ sauce

Chef's Special Beef Brisket

Tender slices of beef brisket slow cooked and served with BBQ sauce

Sides

Traditional Coleslaw

BBQ Baked Beans

Corn on the Cob

Collard Greens

Loaded Mashed Potatoes

Traditional

One salad choice, one entrée choice, four topping selections and two sides.

Deluxe

One salad choice, two entrée choices, four topping selections and two sides.

Premier

One salad choice, three entrée choices, five topping selections and two sides.

Southwestern Fiesta Buffet

Served with warm tortillas and tortilla chips with your choice of red or green salsa.

Salads

Southwest Caesar Salad

Romaine lettuce with parmesan cheese, tortilla strips, and pepitas tossed in a creamy cilantro caesar dressing

Stonecreek House Salad

Mixed greens, tomatoes, carrots tossed with Balsamic Vinaigrette dressing

Entrees

Classic Chicken or Steak Fajitas

Strips of grilled chicken or steak with grilled onions and bell peppers

Seasoned Ground Beef

Ground beef seasoned with classic taco seasoning

Tilapia with Chipotle Adobo Sauce

Tilapia pan seared and drizzled with a chipotle adobo sauce

Toppings

Chunky Guacamole

Pico de Gallo

Sour Cream

Shredded Cheddar Jack Cheese

Shredded Lettuce

Corn Salsa

Salsa Rojo or Verde

Sliced Jalapenos

Sides

Spanish Rice

Refried Pinto Beans

Black Beans



Bar Packages

On Consumption (Hosted)

Your guests will order drinks from the bar and it will be added to your main check at the end of your event.

Cash Bar

Your guests will pay for their drinks themselves at the bar.

Limited Bar

You may set a dollar amount you would like the bar tab to reach or specific liquor you would like to pay for your guests. (Such as beer and wine only)

PREFERRED VENDORS

We are pleased to offer our most updated list of Vendors.

We have found that the services provided through these businesses are reliable, affordable and of the highest quality.

Accommodations

Embassy Suites Hotel	602-765-5802	shelley.stinelli@hilton.com
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DJ

“DJ Carlos” Javier Carlos	623-256-7887	djcarlos@djcwest.com
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Linen Specialist & Rental Items

Butterfly Events	623-886-2675	info@butterflyeventsonline.com
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A to Z Party & Event Rentals	480-216-4849	a-zparty.com
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Cakes

Silver Rose Bakery	623-499-2222	silverrosebakery.com
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Photography

Harley Bonham	602.254.1711	Harley@HarleyBonham.com
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