# Weddings

## at arizona national

Congratulations on your engagement, and thank you for your interest in hosting your wedding at Arizona National Golf Club! For your convenience, I have attached information on our Wedding Venue Site rental, as well as food packages that we offer. This will assist you in making the most of our services, and hopefully take some of the stress off of you, while planning your unforgettable day.

All of us here at Arizona National are excited to begin working on the ceremony and reception of your dreams!

Sincerely,

Katie Walton

F&B Manager

ARIZONA NATIONAL

977 East Sabino Greens Drive, Tuscon, AZ 85749
arizonanationalgolfclub.com | 520.749.4089

# All Wedding Packages Include

- *Site Fee*
- *Comfortable and Attractive Banquet Chairs*
- *Banquet Tables*
- *Floor Length Colored Linens*
- *Special Event Plates*
- *Event Silverware*
- *Professional on site Coordinator*
- *Set up and Breakdown*

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# Wedding Reception Additions

## Wedding Ceremony — $1,000

Includes: 45-minute ceremony rehearsal reservation and up to (1) one hour ceremony time

## Wedding Reception — $2,000

Includes: Up to (5) five hours reception in our Clubhouse

## Wedding Ceremony with Reception — $2,750

Includes: Complimentary Round of Golf for Two

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# Silver Package

## $40 per guest

**Salad *(Choose 1):***

- House: Spring Mix, Grape Tomatoes, Cucumbers and Croutons- Choice of dressing
- Caesar: Crisp Romaine, grated Parmesan, Croutons- Caesar dressing
- Citrus Green: Arugula, Roasted Butternut Squash, Dried Fruit, Walnuts- Citrus dressing

**Entree *(Choose 2):***

- Buttered White Wine Chicken with Caper Sauce
- Parmesan Crusted Cod with Lemon Butter Sauce
- Smoked Tri-Tip Steak with Sauce
- Lemon White Bean Puree with Roasted Fennel

**Starch *(Choose 1):***

- Crispy Rosemary Garlic Potatoes
- Brown Buttered Potato Puree
- Lemon Herb Couscous

**Vegetable *(Choose 1):***

- Garlic Broccolini
- Roasted Root Vegetables

*Plus 20% Service Fee and 6.1% Sales

# Gold Package

## $45 per guest

**Salad *(Choose 1):***

- House: Spring Mix, Grape Tomatoes, Cucumbers, Croutons- Choice of dressing
- Caesar: Crisp Romaine, grated Parmesan, Croutons- Caesar dressing
- Citrus Green: Arugula, Roasted Butternut Squash, Dried Fruit, Walnuts- Citrus dressing

**Entree *(Choose 2):***

- Grilled Chicken with Parmesan Cream Sauce
- Roasted Salmond with Tomato Butter Sauce
- Peppercorn Roast Beef with Au Jus
- Chickpea Polenta Cake with Blue Cheese Cream Sauce

**Starch *(Choose 1):***

- Crispy Rosemary Garlic Potatoes
- Brown Buttered Potato Puree
- Lemon Herb Couscous

**Vegetable *(Choose 1):***

- Garlic Broccolini
- Roasted Root Vegetables

*Plus 20% Service Fee and 6.1% Sales Tax

# Platinum Package

## $50 per guest

**Salad *(Choose 1):***

- Anti-Pasto Salad with a Red Wine Vinaigrette
- Red Wine Poached Figs Frisee Salad

**Entree *(Choose 2):***

- Chicken Madeira with Roasted Garlic and Shallots
- Miso Ginger Lime Glazed Mahi-Mahi with a Sesame Topping
- Filet Mignon with a Mushroom Demi
- Mushroom Tart with a Walnut Topping

**Starch *(Choose 1):***

- Fontina Penne Carbonara
- Roasted Garlic Parmesan Risotto
- Herbed Lemon Couscous

**Vegetable *(Choose 1):***

- Creamed Spinach and Kale
- Cauliflower Puree

*Plus 20% Service Fee and 6.1% Sales Tax