



Flagstaff Ranch

Wedding Information

3850 South Lariat

Flagstaff, Arizona 86005

928-226-3101





We are delighted you are considering Flagstaff Ranch Golf Club for your wedding. We would love to meet with you to show you our facility and all that it has to offer for your special day. This packet includes information that shows our menu choices, beverage choices, facility charges, and our policies and catering procedures, which collectively present the various options we provide for our events here at Flagstaff Ranch Golf Club. Unlike most venues, we are able to put together a custom package for your event. If you have a budget or special menu in mind we would be happy to work with you to create a custom package to meet your needs. It would be a pleasure for us to make your event a wonderful occasion that will be unforgettable!

FACILITIES CHARGES

Weddings that require the closure of the Clubhouse to member or other functions will incur a facilities charge of \$2,500

FACILITIES & EVENT LOCATIONS

There are two large spaces for your wedding:

- Flagstaff Ranch Clubhouse
- Community Center

In addition, Bride and Groom will have use of locker rooms day of event.

FOOD AND BEVERAGE

Inclusions with Room Charge:

- Cloth table linens
- Set-up and breakdown of tables and banquet chairs
- Glassware, flatware and china for ordered food items
 - Ice water
 - Service Staff

Sales Tax & Gratuity:

For banquet event orders all federal, state and local taxes of 6.725% will be applied and are subject to 20% gratuity.



HORS D'OEUVRES

VERY, VERY HAPPY HOUR

CARVING STATION OF PRIME RIB

served au jus with baguettes and horseradish

ASIAN CHICKEN SATAY

with peanut dipping sauce

SHRIMP COCKTAIL

with spicy cocktail sauce

FRESH FRUIT DISPLAY WITH INTERNATIONAL AND DOMESTIC CHEESES

ASSORTMENT OF MINI CHEESECAKES

Regular & Decaffeinated Coffee

a selection of herbal & black teas, ice tea, hot chocolate

\$28/Person plus tax and 20% gratuity

CARVING STATIONS

CARVING STATION OF PRIME RIB

served au jus with sliced baguettes and horseradish

serving for 50, \$350 plus tax and gratuity

ROASTED ALL NATURAL TURKEY BREAST

accompanied by sliced baguettes, cranberry sauce
and honey mustard

serving for 50, \$190 plus tax and gratuity

HONEY BAKED HAM

served with French roll and an assortment of mustards

serving for 50, \$150 plus tax and gratuity



STATIONED DISPLAYS

BAKED SPINACH & ARTICHOKE HEART DIP

served with toasted crostinis

serving for 50-\$200

ROASTED GARLIC HUMMUS

served with kalamata olives, cucumbers, tomatoes and pita

serving for 50-\$130

VEGETABLE CRUDITE

with creamy herb dip

serving for 25-\$60 , 50-\$110, 100-\$200

DOMESTIC & IMPORTED CHEESE BOARD

with crackers & sliced baguettes

serving for 25-\$90 , 50-\$150, 100-\$270

SEASONAL FRUIT DISPLAY

serving for 25-\$55 , 50-\$90, 100-\$160

HOT HORS D'OEUVRES

serving for 50

BOURSIN STUFFED MUSHROOMS	\$90
SPANIKOPITA	\$70
CRAB CAKES	\$90
GRILLED CHIPOTLE SHRIMP SKEWERS	\$90
ASIAN CHICKEN OR BEEF SATAY	\$70
with peanut dipping sauce	
BARBECUE MEATBALLS	\$70
MINI QUICHES	\$90



COLD HORS D'OEUVRES

servicing for 50

ZESTY BRUSCHETTA	\$75
SHRIMP COCKTAIL with spicy cocktail sauce	\$150
COCKTAIL CROISSANTS with chicken salad or tuna salad	\$90
ASPARAGUS WRAPPED PROSCIUTTO	\$90
ASSORTED CANAPES	\$90
BRIE RASPBERRY	\$90
SMOKED SALMON ON CROSTINI	\$90

MINI DESSERTS

servicing for 50

TUXEDO STRAWBERRIES	\$100
CHOCOLATE TRUFFLES	\$100
MINI CHEESECAKES	\$100
BROWNIE BITES	\$75
MINI FRUIT TARTS	\$100

Prices Subject to Change

Tax of 6.725 and 20% Gratuity will be added to the final Food and Beverage Total.
Consuming raw and undercooked eggs, meat, poultry may increase your risk of food borne illness



BANQUET DINNER MENUS

a minimum of 30 is required for Buffet Service

FLAGSTAFF RANCH BUFFET

GARDEN FRESH SALAD
with selection of dressings

CHOICE OF:

CHICKEN CORDON BLEU, GRILLED SALMON, TOP SIRLOIN STEAK
add \$3.00 for each additional selection

ROASTED RED POTATOES

CHEF'S SELECTION OF FRESH VEGETABLES

FRESH BAKED BREAD
with sweet cream butter

Regular & Decaffeinated Coffee
a selection of herbal & black teas, ice tea, hot chocolate

\$24.95/Person

PRIME RIB DINNER BUFFET

SLOW COOKED CERTIFIED ANGUS PRIME RIB
served au jus with horseradish

ROASTED RED POTATOES

CHEF'S SELECTION OF FRESH VEGETABLES

GARDEN FRESH SALAD
with selection of dressings

FRESH BAKED BREAD
with sweet cream butter

Regular & Decaffeinated Coffee
a selection of herbal & black teas, ice tea, hot chocolate

\$29.95/Person



THE BLUE RIBBON

SLOW COOKED CERTIFIED ANGUS PRIME RIB
served au jus with horseradish

GRILLED SALMON FILETS
with sweet pepper chutney sauce

FIVE CHEESE LASAGNA SAUCE

GARDEN FRESH SALAD
with selection of dressings

ROASTED RED POTATOES

CHEF'S SELECTION OF FRESH VEGETABLES

FRESH BAKED BREAD
with sweet cream butter

Regular & Decaffeinated Coffee
a selection of herbal & black teas, ice tea, hot chocolate

\$36.95/Person

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PLATED DINNER MENUS

Please choose one from each of the following

SALADS

BABY SPINACH

walnut and pear salad topped with feta cheese,
served with a walnut reduction vinaigrette

MIXED SPRING GREENS

tomato wedges, croutons, cucumber, mushrooms,
cheddar cheese

CLASSIC CAESAR

with parmesan cheese and garlic croutons

ENTREES

CHICKEN CORDON BLEU	\$24.95
SIMPLY GRILLED CHICKEN WITH HERBS	\$24.95
MEAT LOVERS LASAGNA	\$24.95
VEGETARIAN LASAGNA	\$23.95
FILET MIGNON	\$34.95
SEARED PEPPERED PORK TENDERLOIN	\$25.95
GRILLED SALMON FILETS with sweet chutney sauce	\$25.95
TORTILLA CRUSTED RED SNAPPER	\$28.95
SURF & TURF petite filet mignon & blackened mahi mahi	\$36.95



POTATOES & GRAINS

TWICE BAKED POTATO
with cheddar cheese, sour cream & chives

ROASTED RED POTATOES

GARLIC MASHED POTATOES

WILD RICE PILAF

COUSCOUS

SCALLOPED POTATOES

ROASTED PARMESAN FINGERLING POTATOES

DESSERTS

FRESH BERRY MOUSSE PARFAIT

FRUIT COBBLER

BROWNIE WITH ICE CREAM

CARROT CAKE

NEW YORK CHEESECAKE
with berries and fresh cream

CHOCOLATE MOUSSE

Plated Dinners include freshly baked bread as well as chef's choice of seasonal vegetables. Regular & Decaffeinated Coffee a selection of herbal & black teas, ice tea, hot chocolate

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LADIES WHO LUNCH

PLATED SELECTIONS

SEDONA SALAD

crisp, tender greens with grilled chicken breast, mandarin orange sections, pine nuts and vinaigrette dressing

TURKEY & AVOCADO CROISSANT

tender, thin sliced turkey breast, sliced avocado, tomatoes, and leaf lettuce, with mayonnaise on a flaky croissant

CLUBHOUSE BURGER

lean ground beef, ultra lean ground turkey or portabella mushroom with choice of cheese, served on grilled brioche roll with green leaf lettuce, tomatoes, red onion and kosher dill spear

\$10.95/Person

LUNCH PLATTERS

VEGETABLE CRUDITE

with a creamy herb dip
serving for 25/\$60

DOMESTIC & IMPORTED CHEESE BOARD

served with crackers & sliced baguettes
serving for 25/\$90

TEA SANDWICHES

Selection of cucumber sandwiches, chicken salad sandwiches and caprese sandwiches

\$7.00/Person

CHAMPAGNE SERVICE

Domaine St. Michelle Brut, Washington
\$21/Bottle



MEN'S GRILL

PLATED SELECTIONS

PULLED PORK SANDIWCCH

pulled chipotle BBQ pork with melted jack cheese piled high with slaw and served on a grilled brioche bun

RANCH HOUSE BLT

six strips of applewood smoked bacon, mayonaisse, crisp lettuce and tomatoes on grilled sourdough

CLUBHOUSE BURGER

lean ground beef, ultra lean ground trukey or portabella mushroom with choice of cheese, served on grilled brioche roll with green leaf lettuce, tomatoes, red onion and kosher dill spear

\$10.95/Person

SNACKS & PLATTERS

CHIPS & SALSA

corn tortilla chips with fresh salsa & guacamole
serving for 25/\$60

SELECTION OF DELI SANDWICHES

sliced turkey, ham and roast beef with
slices of swiss, pepperjack and cheddar cheese
sliced tomato, onion, lettuce and pickes
selection of condiments

\$7.00/Person

BUCKET OF BEERS

\$3.50/Domestic

\$4.50/Imported



BEVERAGE PRICING

HOUSE BRAND LIQUOR

Smirnoff Vodka
Cuervo Gold
Beefeater Gin
Cutty Sark
Jim Beam
Cruzan Rum
\$6.00—\$9.00

CALL BRAND LIQUORS

Absolut
Hornitos
Tanqueray
Johnny Walker Red
Seagrams 7
Captain Morgan Rum
Malibu Rum
Jack Daniels
\$7.00—\$9.00

PREMIUM BRAND LIQUORS

Grey Goose
Bombay
Ketel One
Glenlivet Scotch
Crown Royal
Patron Silver
Dewars
Gentleman Jack
\$8.50-\$11.00

Domestic Beer \$3.50
Imported Beer \$4.50
Draft Beer \$4.50
Hosue Wines \$7 & Up/Glass



ALA CARTE NON-ALCOHOLIC PRICING

Regular & Decaffeinated Coffee
a selection of herbal & black teas, ice tea, hot chocolate

BAR OPTIONS

Flagstaff Ranch suggests a reasonable budget for hosted bars of \$10-\$12 per person. Bars are set up in our lounge with satellite bars available. One bartender will be scheduled for every 75 guests.

Hosted/Open Bar

The host will have one ticket to pay at the end of the night based on consumption.

Cash Bar

Guests will pay for their own drinks.

Modified Hosted Bar

The host will pre-arrange limits on hosted bar. Please ask our Banquet Manager for ideas and suggestions.

Satellite Bars

Flagstaff Ranch can set up a satellite bar with limited liquor and mixes, wine and beer. There is a minimum of \$250 in sales required for a satellite bar. If the minimum is not met, the host will be charged a fee for set up and labor costs which would be the \$250 minimum less the actual sales.

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