

Special Events

660 W. FAIRWAY DR.
MESA, AZ 85201
480.397.9003



Pricing

Special Event Venue Rental Rates:

Monday - Thursday

\$100 per hour

Friday or Saturday

\$300 per hour

Sunday

\$200 per hour

3 hour minimum for Special Event Rental



Special Event Venue Rental

Includes:

Private Venue Parking

China, Flatware, and Glassware

Guest Directional Signage

Tall Cocktail Rounds

Guest Tables and Chairs

Set up and Tear Down

Special Event Maximum Capacity - 300 guests

Contact Event Coordinator for Details



Plated Packages



Tray Passed Hors D'oeuvres

Choice of 3 Hors D'oeuvres, one of each selection per guest

Two Course Plated Meal

featuring your choice of:

- (1) Salad with House Rolls and Sweet Cream Butter
- (1) Entree with choice of (2) sides

Includes water, iced tea, lemonade, and coffee station(s)

Deluxe

\$42 ++per person

Tray Passed Hors D'oeuvres

Choice of 3 Hors D'oeuvres, one of each selection per guest

Three Course Plated Meal

featuring your choice of:

- (1) Salad with House Rolls and Sweet Cream Butter
- (2) Entree Selections with choice of (2) Sides

Includes water, iced tea, lemonade, and coffee station(s)

Premium

\$54 ++per person

Light Dessert

Choice of 3 desserts, one of each selection per guest

Maximum capacity for plated meals is 100 guests

Hors D'oeuvres



Deluxe and Premium Packages

Warm

- Asian Spring Rolls w/Thai Chili dipping sauce
- Three Cheese and Poblano Quesadillas
- Meatballs w/choice of marinara or sweet n sour sauce
- Beef Empanada w/Mango Habanero dipping sauce
- Chicken Pot Sticker w/peanut sauce
- Sausage Stuffed Mushrooms

Chilled

- Chicken Salad on a Baguette
- Prosciutto Wrapped Asparagus Spears
- Ancho Chicken with Goat Cheese on Brioche
- Tomato Pepper Tapenade & Goat Cheese Crème Cups
- Tomato Caprese with Basil Pesto & Aged Balsamic on Crostini

Premium Hors D'oeuvres

- Seafood Ceviche shooters +\$4.50 per person
- Mini Beef Wellingtons +\$4.50 per person
- Beef Teriyaki Kabobs +\$4.50 per person
- Baha Jumbo Shrimp Shooters +\$4.50 per person
- Mini Crab Cakes drizzled w/ Chipotle Aioli +\$6 per person

Salads and Sides



Deluxe and Premium Packages

Salads

- Strawberry, Spinach, and Feta w/Raspberry Vinaigrette
- Chopped Vegetable Salad
- Caesar Salad
- Garden Salad w/Ranch and Balsamic dressings

Veggie Sides

- Roasted Southwestern Corn
- Steamed or Roasted Veggie Medley
- Green Beans, Cauliflower, or Broccoli Au Gratin
- Grilled Asparagus

Starch Sides

- Asiago Cheese Scalloped Potatoes
- Roasted Red Skin Potatoes
- Classic Mashed Potatoes
- Twice-baked Potato
- Penne in Alfredo, Marinara or Garlic Parmesan
- Rice Pilaf
- Spanish Rice

Plated Entrees



Options for Plated Packages

Entrees

Southwest Chicken finished w/zippy spices and Mango Habanero sauce

Chicken Cordon Bleu - stuffed with smoked ham and provolone cheese, finished w/lemon butter and capers

Chicken Marsala finished w/silky Marsala wine sauce

Chicken or Pork Piccata finished w/lemon butter and capers

Bacon Wrapped Pork Chops finished w/maple glaze, sauteed onions, and roasted apples

Boneless Pork Chop in roasted red pepper sauce

Pasta Primavera - grilled seasonal vegetables finished w/light tomato basil sauce and shaved Parmesan cheese

Premium Entrees

Braised Beef Short Ribs finished w/natural au jus +\$5 per person

Grilled Salmon finished w/choice of sauce +\$4 per person

Classic Filet Mignon finished w/ sweet cream butter +\$5 per person

Bacon Wrapped Pork Chops finished w/maple glaze, sauteed onions, and roasted apples +\$4 per person

Desserts

Assorted Cookies

Assorted Brownies

Lemon Squares

Assorted Cupcakes

New York Style Cheesecake Slices

Fruit and Berry Crumble Cobblers

Key Lime or Banana Creme Pie Slices

Maximum capacity for plated meals is 100 guests

Buffet Packages



South of the Border - \$29++ per person

Steak, chicken & shrimp fajitas
Corn and flour tortillas
Roasted poblano chimichangas
Spanish rice
Ranch hand beans
Jicama citrus salad
Cinnamon dusted churros w/ honey plunge

Sapori D'Italia - \$29++ per person

House garlic bread,
Antipasto salad
Caesar salad
Chicken w/tomatoes, peppers, and artichoke hearts
over bowtie pasta w/Parmesan cream sauce
Sweet Italian sausage and meatballs w/light
tomato basil sauce
Tiramisu

Soul of the South - \$38++ per person

Bourbon BBQed spare ribs
Grilled chicken legs & thighs
Chicken fried steak
Country gravy
Waffle cut sweet potato fries
Bacon braised green beans
Coleslaw
Peach crumble cobbler

Backyard BBQ - \$32++ per person

Smoked beef brisket
BBQ chicken breast
Pulled pork
Corn on the cob
Baked beans
Coleslaw
Potato salad
Assorted rolls & breads
Jumbo cookies

All American - \$22++ per person

Grilled Burgers
All beef hot dogs
Grilled chicken breast
Potato & pasta salads
Assorted chips
Cookies & brownies

West Coast Fare - \$30++ per person

Assorted wraps
Assorted sandwiches
Seasonal fresh fruit
Assorted light & fresh salads
Brownies & cookies

Prices shown are reflective of self serve buffets.

Circumstances may require food be served from action stations with certified servers which will incur additional charges.

Buffet Enhancements



Hosted Drink Stations - \$3++ per person

Water, iced tea, lemonade, regular & decaffeinated coffee

Hot Chocolate Bar - \$3++ per person

Regular/Decaf coffee, house made hot chocolate, whipped cream, chocolate chips, peppermint chips, chocolate and caramel sauces

Assorted Desserts - \$7++ per person

(choice of 3)

Assorted Cookies

Assorted Brownies

Lemon Squares

Assorted Cupcakes

New York Style Cheesecake Slices

Fruit and Berry Crumble Cobblers

Key Lime or Banana Creme Pie Slices

Ice Cream Bar - \$7++ per person, \$100 attendant fee

Choice of 3 ice cream flavors

Self-serve toppings like sprinkles, crushed Oreos, crushed candy bars, M&Ms, gummy bears, crushed nuts, coconut, chocolate chips, marshmallows, chocolate sauce, caramel sauce, berry sauce, white chocolate sauce, fresh berries, fresh whipped cream and maraschino cherries

From the Bar



Beer & Wine Bar

Domestic and Imported Beers, plus House Wine

\$20++ (2 hours)

\$25++ (3 hours)

\$30++ (4 hours)

\$35++ (5 hours)

Well Bar

Well Liquor, Domestic and Imported Beers, House Wine

\$25++ (2 hours)

\$30++ (3 hours)

\$35++ (4 hours)

\$40++ (5 hours)

Premium Bar

Premium Liquor, Domestic and Imported Beers, House Wine

\$25++ (2 hours)

\$30++ (3 hours)

\$35++ (4 hours)

\$40++ (5 hours)

Cash and Consumption Bar Packages are also available.
Prices shown include bartender fee

Breakfast



Continental Breakfast - \$18++ per person

Greek yogurt & house-made granola, seasonal fresh fruit, assorted breakfast pastries & bagels, orange, cranberry, & grapefruit juices, fresh-brewed regular & decaffeinated coffee, selection of hot teas

Continental Breakfast Enhancements

Each of the following can be added to the Continental Breakfast

Make it Complete - \$11++ per person

Farm fresh scrambled eggs, vanilla-spiced French toast with berry compote, herbed breakfast potatoes, Applewood-smoked bacon, pork sausage links, plus Continental Breakfast

Best of 'Daise - \$11++ per person

Traditional Eggs Benedict on house-made English muffins with smoked cured ham, poached eggs & hollandaise, plus Continental Breakfast

Wrap It Up - \$11++ per person

Breakfast Burrito or Breakfast Quesadillas with Spanish chorizo, roasted poblano, scrambled eggs, pico de gallo, potatoes, Manchego cheese, and cilantro-lime crema, plus Continental Breakfast

Bloody Mary & Mimosa Bar - \$29++ per person

Premium and Well Vodka with our house Bloody Mary Mix
Choice of olives, celery, dill pickles, and/or bacon to garnish Bloody Marys
Orange, Cranberry, & Grapefruit juices with our House Sparkling Wine
Choice of cherries, orange slices, and/or strawberries to garnish Mimosas

Just So You Know...



Can I bring in my own food or alcohol?

No. Mesa Country Club is the exclusive Food and Beverage provider, so no outside catering will be allowed, with the exception of a wedding cake.

Can we sample our menu selections?

We can set up a menu tasting for you! We typically do tasting a month before the event, to ensure that you are tasting the actual products that will be served at your wedding.

Do you have A/V and sound system?

We do offer audio visual equipment including a projector, screen, microphone, and podium; the AV rental and setup fee is \$150. We also have an in house sound system you can use, though most DJs provide their own.

Do you provide table linens?

We do provide basic table linens, and we can review samples at a consultation. There is a linen rental and cleaning fee of \$100.

What do I need to do to book my date?

A signed contract and a 20% deposit will book your date.



WE LOOK FORWARD TO HELPING YOU PLAN YOUR

Special Day!

