

### WEDDINGS BY EL CONQUISTADOR TUCSON, A HILTON RESORT

Where Memories are Made to Last a Lifetime

Your wedding day is a celebration of the rest of your life with that special someone - making the most sacred of commitments. Together with family, friends, and loved ones, El ConquistadorResort will make the day uniquely yours and truly memorable.

Envision your dream day set against the backdrop of a beautifully landscaped garden setting, nestled just below the Santa Catalina Mountains, with warm romantic hues and commanding picturesque views. Celebrate with those who mean the most to you in our casually elegant ballrooms and personalized venues. Trust in our experienced Events and Culinary team as they create a day to honor you and the love you have for one another.

El Conquistador Resort is committed to ensuring your wedding day is nothing less than impeccable, and as perfect and memorable as you always imagined it would be!



## BEAUTIFUL, SCENIC CEREMONY SITES

Ceremony site fee \$1,200

#### **CEREMONY INCLUDES:**

Upgraded White Wooden Padded Ceremony Chairs

Skirted Water Refreshment Station for Your Guests Skirted Gift Table and Guest Book Table

Reserved Indoor Space In The Event Of Inclement Weather

Ceremony Rehearsal Services



# WEDDING RECEPTION PACKAGES

for celebrations of 60 guests or more

#### WEDDING CELEBRATION PACKAGES INCLUDE

Complimentary Menu Tasting for two with your confirmed wedding

Glass Votive Candles to Enhance Your Guest Tables

Hors d'oeuvres for your cocktail reception

Custom Tiered Wedding Cake

Complimentary Ballroom space

Indoor Hardwood Dance Floor

Overnight Bridal Suite (based on availability)

Discounted Group Room Rate For Your Guests (minimum block of 10 rooms)

Complimentary Valet and Self-Parking



# I Do With A View



Sunset Point provides ceremony seating for up to 30 - 600 guests

A secluded three-tiered lush green lawn with a breathtaking backdrop of the Santa Catalina Mountains and Pusch Ridge Mountain, reflecting warm pastel hues as the sun begins to set.



Wedding Gazebo provides ceremony seating for up to 400 guests

This elevated gazebo surrounded by an elegantly columned staircase, tranquil water fall and enveloped by blooming annuals and green courtyards offers the most traditional and romantic location to say your "I Do's".



# **CHIC CELEBRATIONS**



Presidio Ballroom provides reception seating for up to 500-550 guests

From crisp white ceilings and modern chandeliers to its ideal location in the resort and an outdoor patio with valley views the Presidio Ballroom offers over 11,000 sq.ft. modern elegance.



Turquoise Ballroom provides reception seating for up to 500-550 guests

The Turquoise Ballroom offers a warm and inviting location to celebrate with your guests while showcasing wood beamed ceilings and a desert color palette in 11,000 sq.ft.



# Uniquely Southwest



The Last Territory with Courtyard provides reception seating for up to 150 guests

The Last Territory sets the stage with rustic Southwestern charm and is ready for your personal touches of country chic. Guests will enjoy mingling in the Old West Town courtyard with oversized picnic tables and fire pit while admiring the spectacular mountain views. When you're ready to invite everyone inside for dinner ring the authentic iron triangle hanging from the wraparound porch and show guests what it means to "Say I Do with a View" in the Southwest.





"++" = Pricing does not include a 23% taxable Service Charge or any applicable taxes. All prices are subject to change

# RUBY PACKAGE

Reception Appetizer
Choice of:

Fresh Tri-Color Tortilla Chips with Charred & Tomatillo Salsa
Or
Cheese Board
Assortment of Domestic Cubed Cheeses, Dried Fruit & Crackers

### Salad Course

Mesclun Green Salad Sweet & Spicy Pecans, Dried Cranberries, Parmesan Cheese, Raspberry Vinaigrette

### Entrée Course

Roasted Breast of Chicken, Chayote Relish and Demi-Glace Garlic Mashed Potatoes, Asparagus & Baby Carrots

# Custom Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$65.00++/per person



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# **EMERALD PACKAGE**

Reception Appetizer
Choice of 2 Appetizers:

#### COLD

Tomato Bruschetta with Roasted Garlic & Basil Prosciutto Ham Wrapped Asparagus Southwest Sausage en Croute Goat Cheese Crostini with Sun-Dried Tomatoes

### **HOT**

Baked Brie with Apricot in a Puff Pastry Sweet Corn Green Chili Puffs Petite Reuben on Rye Bread Chicken Empanada with Chipotle Sour Cream

### Salad Course

Garden Mesclun and Spinach Mandarin Oranges, Shaved Radishes, Julienne Jicama, Dijon Vinaigrette

## Entrée Course

(choice of entrees)
Pecan Crusted Breast of Chicken with Butternut Squash Sauce
Braised Barbecue Beef Short Ribs
Grilled Salmon, Citrus Glaze Sauce

All entrees accompanied by Roasted Fingerling Potatoes, Asparagus & Baby Carrots

## Custom Tiered Wedding Cake

# Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$73.00++/per person



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# DIAMOND PACKAGE

Reception Appetizer
Choice of 4 Appetizers:

#### COLD

Tomato Bruschetta with Roasted Garlic & Basil Prosciutto Ham Wrapped Asparagus Southwest Sausage En Croute Goat Cheese Crostini with Sun-Dried Tomatoes

#### HOT

Baked Brie with Apricot in a Puff Pastry
Sweet Corn Green Chili Puffs
Petite Reuben on Rye Bread
Chicken Empanada with Chipotle Sour Cream

### Salad Course

The Baby Wedge Diced Tomatoes, Cucumbers, Bacon, Bleu Cheese Crumble, Walnut Infused Vinaigrette

### Entrée Course

(choice of entrees) 80z Seared Airline Chicken, Chayote Slaw, Tomato Jam/Apple Wood Smoked Bacon Filet of Beef, Shallots Demi Glaze Seabass, Garlic Chili Glaze

> All entrees accompanied by Daphinouis Potatoes, Broccolini & Butternut Squash Confetti

## Custom Tiered Wedding Cake

## Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$80.00++/per person



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# **SUNSET PACKAGE**

Say "I Do" then celebrate the evening under the stars all atop our Sunset Point Lawn...

#### Ceremony & Reception includes:

Upgraded White Wooden Padded Ceremony Chairs
Skirted Gift and Guest Book Table
Skirted Water Refreshment Station for your guests
Outdoor Dining Tables & Chairs
Glassware, flatware and dinnerware
(2) Moon Balloon Lighting Enhancements
Reserved indoor space in the event of inclement weather

# Reception Appetizers

Choice of 2 Appetizers

#### COLD

Tomato Bruschetta with Roasted Garlic & Basil Prosciutto Ham Wrapped Asparagus Southwest Sausage En Croute Goat Cheese Crostini with Sun-Dried Tomatoes

#### HOT

Baked Brie with Apricot in a Puff Pastry Sweet Corn Green Chili Puffs Petite Reuben on Rye Bread Chicken Empanada with Chipotle Sour Cream

# Dinner Buffet

Garden Green Salad

Mixed Field Greens, Cherry Tomatoes, Cucumbers, Herb Croutons, Choice of Dressings
Pasta Primavera
Herb Roasted Breast of Chicken, Demi-Glace
Herb Roasted Potatoes
Chef's Selection of Seasonal Vegetables

# Custom Tiered Wedding Cake

# Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$80.00++/per person; Site Fee \$1,200.00

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# SOUTHWEST ROMANCE PACKAGE

"A Uniquely Southwest Wedding"

Say "I Do" amidst an outdoor courtyard with mountain views as your backdrop. Romantic and Rustic, guest will enjoy your cocktail hour at our outdoor courtyard with live fire pits and mountain views then commence into your indoor banquet hall themed and rustic as the Southwest.

### Ceremony & Reception includes:

Upgraded White Wooden Padded Ceremony Chairs
Skirted Gift and Guest Book Table
Skirted Water Refreshment Station for your guests
Reserved indoor space in the event of inclement weather

## Reception Appetizers

Tri-Color Tortilla Chips with Charred & Tomatillo Salsas, Guacamole Southwest Sausage En Croute

## Dinner Buffet

Chuck Wagon Salad. Mixed Field Greens with Tomatoes, Cucumbers, Herb Croutons Southwest Potato Salad

Grilled Breast of Chicken, Prickly Pear Sauce
Barbeque Beef Brisket
Red Skin Mashed Potatoes
Cowboy Beans
Grilled Corn on the Cob
Buttermilk Biscuits with Sweet Butter

# Custom Tiered Wedding Cake

# Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$90.00++/per person



# PLATED MENUS, CONTINUED

# CHILDREN'S MEAL OPTIONS

available for children 12 years and younger

FRUIT CUP

choose one

Chicken Tenders
French Fries with Ketchup, Dipping Sauces

or

Grilled Cheese Sandwich with French Fries and Ketchup

or

Slice of Cheese Pizza with a Breadstick

Ice Cream Sundae

Soft Drink or Glass of Milk \$20.00++ per child





# Non-Plated Menus

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Buffets open over 1 ½ hours are subject to a \$250++ surcharge

A surcharge of \$150++ applies to any buffet under 50 persons

# EL CONQUISTADOR BUFFET

### Salad Display

Mesclun Green Salad with Sweet and Spicy Pecans, Dried Cranberries Parmesan Cheese, Raspberry Vinaigrette

Tomato and Cucumber Salad

### Carving Station

Round of Beef Au Jus, Horseradish and Brown Mustard Petite French Rolls

Green Beans with Caramelized Onions

Honey Glazed Carrots

Penne Pasta with Assorted Roasted Vegetables

Grilled Chicken with Demi-Glace

#### Mashtini Bar

Martini Glasses and Creamy Mashed Potatoes with Bacon, Cheddar Cheese, Sour Cream, Chives and Butter Accompaniments

### Tiered Wedding Cake

### Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee
Herbal and Iced Tea
\$80.00\*++ per person
\*\$100 per hour for Chef Carving Fee applies

#### PUSCH RIDGE BUFFET

### Salad Display

Mesclun Green Salad with Sweet and Spicy Pecans, Dried Cranberries Parmesan Cheese, Raspberry Vinaigrette

> Garden Greens Tomatoes, Cucumbers, Black Olives Croutons, Chipotle Ranch

> > Fresh Fruit Salad

#### Pasta Bar

Baked Rigatoni with Melted Mozzarella Tomato Basil Sauce and Meatballs

Bow Tie Pasta with Alfredo and Marinara Sauces

Bread Sticks and Herb Focaccia

Chef Specialties
Herb Roasted Chicken

Garlic Mashed Potatoes

Chef's Seasonal Vegetables

### Tiered Wedding Cake

# Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$70.00++ per person



# RECEPTION ENHANCEMENTS

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To enhance your cocktail reception please select three (3) Add \$15.00++ per person to your menu price

#### Butler Passed Hors D'oeuvres

Corn Bread with Pork Tenderloin Apple-Apricot Chutney

California Roll

Tomato Bruschetta with Roasted Garlic and Basil

Curried Chicken Salad Profiterole

Prosciutto Ham Wrapped Asparagus

Southwest Sausage En Croûte

Strawberry with Boursin

Grape Stuffed Walnut Cheese Ball

Brie Rosette on Raisin Bread with Mango Chutney

Smoked Salmon Tortilla Roulade

Goat Cheese Crostini with Sun-dried Tomatoes

#### Hors D'oeuvre Stations

Sweet Corn Green Chili Puffs

Baked Brie with Apricot in a Puff Pastry

Mini Bean Burrito with Tomatillo Salsa

Spanakopita

Chicken Empanada with Chipotle Sour Cream

Artichoke Fritters with Boursin Cheese

Southern Chicken Fingers with Ranch & Honey Mustard Sauces

Southwest Pork Spring Rolls

Fried Fresh Buffalo Mozzarella with Tomato Basil Sauce

Balsamic Portabello Skewers

Petite Reuben on Rye Bread

*Marinated Grilled Chicken in a Puff Pastry* 



# WEDDING CAKES

All wedding cakes are topped with buttercream icing unless noted differently

## Classic Wedding Cake

Filled with your choice of one Raspberry, Strawberry, Lemon, Chocolate or Vanilla Cream

#### Red Velvet Cake

Three Moist Layers of Red Chocolate Sponge Cake and Orange Zest Sweet Cream Cheese Filling

### Strawberry Champagne Cake

Layers of White Chiffon Cake Sprinkled with Champagne Syrup Filled with White Chocolate Mousse and Fresh Strawberries

### Kahlua Hazelnut Mousse Cake

Layers of White and Chocolate Chiffon Cake Sprinkled with Hazelnut Liquor, Filled with Kahlua Mousse topped with a White Espresso Buttercream Icing

#### French Bavarian

Layers of White or Chocolate Chiffon Cake Filled with your choice of French or Raspberry Bavarian Cream

#### Carrot Cake

Moist Classic Carrot Cake with Chopped Pecans and Orange Zest Sweet Cream Cheese Filling

#### Lemon Cream

Layers of White Sponge Cake, filled with Lemon Cream topped with Lemon Buttercream Icing

Please see our Packaged Wedding Celebration Selections for menus that include the cake! Speak with your Catering Manager about personalizing your wedding cake design.

If you choose to have a cake brought in from your favorite bakery a Cake Cutting Fee of \$2.00++ per person will be charged.



# RECEPTION BEVERAGES

a bar stock fee of \$75 for the first three hours (or less) and \$25 thereafter applies "++" = Pricing does not include a 23% Service Charge or any applicable taxes. All prices are subject to change

### All bars include the following

Soft Drinks \$4.50++/drink Selection of Regular and Diet Coca-Cola® beverages

Bottled Water \$4.50++/drink Sparkling \$5.50++/drink

### SILVER BAR

Liquor \$7.50++/drink

Jim Beam, Seagram's Seven Crown, Cutty Sark Smirnoff, New Amsterdam, Myers Platinum, Sauza Silver, Christian Bros. Brandy, Kahlua

Canyon Road Wine \$7.50++/drink

Cabernet, Chardonnay, White Zinfandel

Heineken, Corona, Stella, Blue Moon

Domestic Beer \$5.25++/drink

Budweiser, Bud Light, Miller Lite, O'Doul's

Imported Beer \$6.00++/drink

Silver Bar Packages:
1 hour \$17.00++/person
2 hours \$24.00++/person

Additional ½ hour \$5.00++/person

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# RECEPTION BEVERAGES, CONTINUED

#### GOLD BAR

Liquor \$8.50++/drink

Makers Mark, Canadian Club, Dewar's White Label Stolichnaya, Tanqueray, Bacardi Superior,

Sauza Blue Reposado, Christian Bros. Brandy, Kahlua

Canyon Road Wine \$7.50++/drink

Cabernet, Chardonnay, White Zinfandel

Domestic Beer \$5.25++/drink

Budweiser, Bud Light, Miller Lite, O'Doul's

Imported and Craft Beer \$6.00++/drink Heineken, Corona, Stella, Blue Moon

Gold Bar Packages:

1 hour \$20.00++/person 2 hours \$27.00++/person Additional ½ hour \$6.00++/person

### SPECIALTY BEVERAGES

Punch with Alcohol \$145++/gallon

Sangria, Champagne Punch, Flavored Margaritas

Non-Alcoholic Punches \$65++/gallon "Margarita", Fruit Punch Cooler,

Martinelli's Sparkling Cider, Hot Apple Cider

Tropical Mixed Drinks \$8.50++/drink Prickly Pear Margarita, Mojito, Pina Colada,

Mai Tai, Blue Hawaiian and More Blended Offerings

Gourmet Coffee Bar \$105++/gallon Whipped Cream, Chocolate Shavings, Cinnamon Sticks,

Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks

Coffee Cordials \$8.50++/drink

Kahlúa, Coffee Royale, Irish Coffee, Keoke Coffee, El Conquistador Coffee



# RECOMMENDED VENDORS

DJs and Bands		
CE Entertainment		520-572-6262
Fantastic FIVE Entertainment	Kathleen Montes	520-331-5806
Weddings of Distinction	Michael McCune	520-586-4581
Satyr Entertainment		520-572-4900
Desert DJs		520-327-2000
Photography		
Steven Palm Photography	Steven Palm	520-625-2867
Elyse Hall Photography	Elyse Hall	480-206-4620
Sara Strom Photography	Sara Strom	520-720-6400
Neal Kreuser Photography	Neal Kreuser	920-470-7777
Chris Richards Photography	Chris Richards	520-904-7778
Something Blue Photography	Jon & Georgina	520-808-9812
KevinChole Photography	Nichole Berry	520-678-5299
Videography		
Beyond Video	Glen Meiners	520-624-3081
Arizona Sight and Sound	Christine Landrum	520-297-5067
Jorgensen Video Production	Mike Jorgensen	520-747-4488
Black Sheep Video	Stephany Keith	520-760-0023
Visual Images Productions	John Monisako	520-546-2040
Atchley Video Productions	Neil Atchley	520-979-1570
Florists		
Focus on Flowers	Petra Wung	520-623-6345
In Full Bloom	Tanya Kratz	520-498-0505
Posh Petals		520-408-0101
Elaine Taylor Fine Flowers	Elaine Taylor	520-429-7191



# RECOMMENDED VENDORS, CONTINUED

Wedding Planners		
Perfectly Planned by Candida	Candida Gutierrez	520-603-4971
Celebrations by Design	Jeri Fitzgerald	520-405-1400
Without a Hitch, LLC	Desiree Groseclose	520-401-7239
Simply Elegant Events	Kim McFate	520-444-7402
Ceremony Officiators		
Patrick Cunningham, M. Div		520-309-5678
George A. Darmody		520-572-2146
Cherisse Belussi		520-237-5211
Musicians		
Harpist	Anne Stigall	520-578-8727
Harpist	Christine Vivona	520-293-2272
Décor, Centerpieces, Special	Linens, Chair Covers, etc.	
Design Definitions	Christie Spencer	520-623-0696
Frostings	Paloma Ordarte	520-591-4964
Celebrations by Silvia		520-971-9838
Maribel's Chair Covers	Maribel Zepeda	520-370-1999
Tucson Party Rentals		520-624-1415
Party Concepts	Barbara DeFazio	520-750-0550
Special Event Table Linens	Donna Haskell	520-326-8040
Salons, Hair & Makeup		
Margarita GoDiva's I Do Hair & Makeup		520-272-0573
Gadabout Salon Spas	8303 N Oracle Rd	520-742-0000
Imagen Salon & Day Spa	475 E. Vuelta Caminata del Rio	520-742-0040
Verve Salon	7025 North Oracle Road	520-297-0747
Kimmy Lopez	on-site service available	520-991-9126
Invitations, Menus, Programs, P	lace Cards	
Celebrations Ink	Andrea Silverman	520-722-9607
Settings, Inc.	Jennifer Miller Grant	520-529-0056



## GENERAL CATERING AND EVENTS INFORMATION

#### FOOD AND BEVERAGE

Current prices are indicated on the enclosed menu offerings. The quotation is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage items must be supplied by the resort. Your Event Services or Catering Sales Manager will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

#### SERVICE CHARGES and TAXES

In addition to the prices presented, our Resort will add the customary 23% service charge and 8.60% state and local taxes on all Resort services, food and beverages. These are subject to increase.

#### MENU PREPARATION

Our Resort requires your menu selection and specific requests be finalized thirty (30) days prior to your event/function. Once completed, you will receive a banquet event order for your signature approval. At this time, you may make additions, (cancellations and/or changes). If more than one entrée is chosen for seated meals, the higher price will prevail.

#### GUARANTEES

The Resort requires notifying our Catering/Event Services Department of the exact number of banquet or reception guests three (3) business days prior to the start of the event-function. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. For every function, the resort will set additional seating of 5% above the guaranteed number of guests. Our culinary team prepares your food & beverage items for the guarantee number. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, special orders) these meals will be considered an addition to it.

#### **FUNCTION SPACE**

Our Resort reserves the right to alter event function space with notification based upon the increases or decreases in number of expected guests. All outdoor functions must be buffet. We are unable to reserve banquet space for functions with general admission tickets. Also, it is the guest's responsibility to acquire all necessary licenses and permits required by the state of Arizona and the cities of Tucson and Oro Valley. Meeting room rental fees have been waived or are as noted in your contract based on your total revenue package. If minimum revenue guidelines are not met in food and beverage, the remaining balance will be billed as meeting room rental.

#### BEVERAGE SERVICES

The sale, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. The hotel, as an alcoholic beverage licensee, is subject to regulations promulgated by the State Alcoholic Beverage Commission, violations of which may jeopardize the hotel's license. Consequently, it is the hotel's policy that no beverage of any kind may be brought into the Resort by patrons or guests. In compliance with Arizona Liquor Laws, all alcoholic beverages may not be served or sold to any person after 2:00 a.m.



## GENERAL CATERING AND EVENTS INFORMATION, CONTINUED

#### DECORATIONS / ENTERTAINMENT

If you select your own décor company, approval must be obtained from your Event Services or Catering Sales Manager prior to affixing anything to walls, floors, and/or ceilings.

### SEATING ARRANGEMENTS/EQUIPMENT

Seating will be at round tables that seat ten (10) people each, unless otherwise requested. Requests for seating of eight (8) or less at round tables is available, but must be specified on your order. The Resort/Country Club will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program outlined. This complimentary arrangement does not include special set-up or extraordinary formats that would exhaust our present inventory to the point of requiring rental of additional supply to accommodate your needs. Dance floors for outdoor functions must be rented at guest's expense. An additional charge of \$2.00/person will be assessed for continental breakfasts which require seating

#### **SECURITY**

An officer(s) may be arranged, if needed, through your Events or Catering Sales Manager. One security officer per 100 guests must be hired for high school or college student events in addition to any chaperones.

#### CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the function. If the check is not signed, the billing count of the Resort will be accepted.

#### LIABILITY

The Resort does not assume responsibility for personal property and equipment brought onto its premises.



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