**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 Conquistador Resort 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 Gift Table and Guest Book Table
- Skirted Water Refreshment Station for Your Guests
- 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
- Complimentary Ballroom space
- Indoor Hardwood Dance Floor
- Glass Votive Candles to Enhance Your Guest Tables
- Overnight Bridal Suite (based on availability)
- Hors d’oeuvres for your cocktail reception
- Discounted Group Room Rate For Your Guests (minimum block of 10 rooms)
- Custom Tiered Wedding Cake
- 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”.

EL CONQUISTADOR TUCSON, A HILTON RESORT
10000 N. ORACLE ROAD, TUCSON, AZ 85704
520-544-5000 | WWW.HILTONELCONQUISTADOR.COM/WEDDINGS
**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.*

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**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.
**PLATED DINNERS**

“++” = 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
- 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
PLATED DINNERS

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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
PLATED DINNER

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

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
Dice Tomatoes, Cucumbers, Bacon, Bleu Cheese Crumble, Walnut Infused Vinaigrette

Entrée Course
(choice of entrees)
8oz 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
PLATED DINNERS

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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
PLATED DINNERS

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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

“++” = Pricing does not include a 23% taxable Service Charge or any applicable taxes. All prices are subject to change. 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
Tomato Bruschetta with Roasted Garlic and Basil
Curried Chicken Salad Profiterole
Butter Passed Hors D’oeuvres

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 Portobello 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
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All bars include the following

**Soft Drinks**
Selection of Regular and Diet Coca-Cola® beverages

**Bottled Water**
Sparkling

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**SILVER BAR**

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

**Canyon Road Wine**
Cabernet, Chardonnay, White Zinfandel

**Domestic Beer**
Budweiser, Bud Light, Miller Lite, O’Doul’s

**Imported Beer**
Heineken, Corona, Stella, Blue Moon

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**Silver Bar Packages:**
1 hour  $17.00++/person
2 hours $24.00++/person
Additional ½ hour $5.00++/person
RECEPTION BEVERAGES, CONTINUED

GOLD BAR

**Liquor**
Makers Mark, Canadian Club, Dewar’s White Label
Stolichnaya, Tanqueray, Bacardi Superior,
Sauza Blue Reposado, Christian Bros. Brandy, Kahlua

$8.50++/drink

**Canyon Road Wine**
Cabernet, Chardonnay, White Zinfandel

$7.50++/drink

**Domestic Beer**
Budweiser, Bud Light, Miller Lite, O’Doul’s

$5.25++/drink

**Imported and Craft Beer**
Heineken, Corona, Stella, Blue Moon

$6.00++/drink

**Gold Bar Packages:**
- 1 hour $20.00++/person
- 2 hours $27.00++/person
- Additional ½ hour $6.00++/person

SPECIALTY BEVERAGES

**Punch with Alcohol**
Sangria, Champagne Punch, Flavored Margaritas

$145++/gallon

**Non-Alcoholic Punches**
“Margarita”, Fruit Punch Cooler,
Martinelli’s Sparkling Cider, Hot Apple Cider

$65++/gallon

**Tropical Mixed Drinks**
Prickly Pear Margarita, Mojito, Pina Colada,
Mai Tai, Blue Hawaiian and More Blended Offerings

$8.50++/drink

**Gourmet Coffee Bar**
Whipped Cream, Chocolate Shavings, Cinnamon Sticks,
Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate
Wafer Sticks, Demitasse Sticks

$105++/gallon

**Coffee Cordials**
Kahlúa, Coffee Royale, Irish Coffee, Koeke Coffee,
El Conquistador Coffee

$8.50++/drink
# Recommended Vendors

## DJs and Bands

<table>
<thead>
<tr>
<th>DJ</th>
<th>Contact</th>
<th>Phone</th>
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<tr>
<td>CE Entertainment</td>
<td>Kathleen Montes</td>
<td>520-331-5806</td>
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<tr>
<td>Fantastic FIVE Entertainment</td>
<td>Kathleen Montes</td>
<td>520-586-4581</td>
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<tr>
<td>Weddings of Distinction</td>
<td>Michael McCune</td>
<td>520-572-4900</td>
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<tr>
<td>Satyr Entertainment</td>
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<td>520-327-2000</td>
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<td>Desert DJs</td>
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## Photography

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<tr>
<th>Photography</th>
<th>Contact</th>
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<tr>
<td>Steven Palm Photography</td>
<td>Steven Palm</td>
<td>520-625-2867</td>
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<tr>
<td>Elyse Hall Photography</td>
<td>Elyse Hall</td>
<td>480-206-4620</td>
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<tr>
<td>Sara Strom Photography</td>
<td>Sara Strom</td>
<td>520-720-6400</td>
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<tr>
<td>Neal Kreuser Photography</td>
<td>Neal Kreuser</td>
<td>920-470-7777</td>
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<tr>
<td>Chris Richards Photography</td>
<td>Chris Richards</td>
<td>520-904-7778</td>
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<tr>
<td>Something Blue Photography</td>
<td>Jon &amp; Georgina</td>
<td>520-808-9812</td>
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<tr>
<td>KevinChole Photography</td>
<td>Nichole Berry</td>
<td>520-678-5299</td>
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## Videography

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<th>Videography</th>
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<tr>
<td>Beyond Video</td>
<td>Glen Meiners</td>
<td>520-624-3081</td>
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<tr>
<td>Arizona Sight and Sound</td>
<td>Christine Landrum</td>
<td>520-297-5067</td>
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<tr>
<td>Jorgensen Video Production</td>
<td>Mike Jorgensen</td>
<td>520-747-4488</td>
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<tr>
<td>Black Sheep Video</td>
<td>Stephany Keith</td>
<td>520-760-0023</td>
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<tr>
<td>Visual Images Productions</td>
<td>John Monisako</td>
<td>520-546-2040</td>
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<tr>
<td>Atchley Video Productions</td>
<td>Neil Atchley</td>
<td>520-979-1570</td>
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## Florists

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<th>Florists</th>
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<tbody>
<tr>
<td>Focus on Flowers</td>
<td>Petra Wung</td>
<td>520-623-6345</td>
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<tr>
<td>In Full Bloom</td>
<td>Tanya Kratz</td>
<td>520-498-0505</td>
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<tr>
<td>Posh Petals</td>
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<td>520-408-0101</td>
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<tr>
<td>Elaine Taylor Fine Flowers</td>
<td>Elaine Taylor</td>
<td>520-429-7191</td>
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**Recommended Vendors, continued**

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