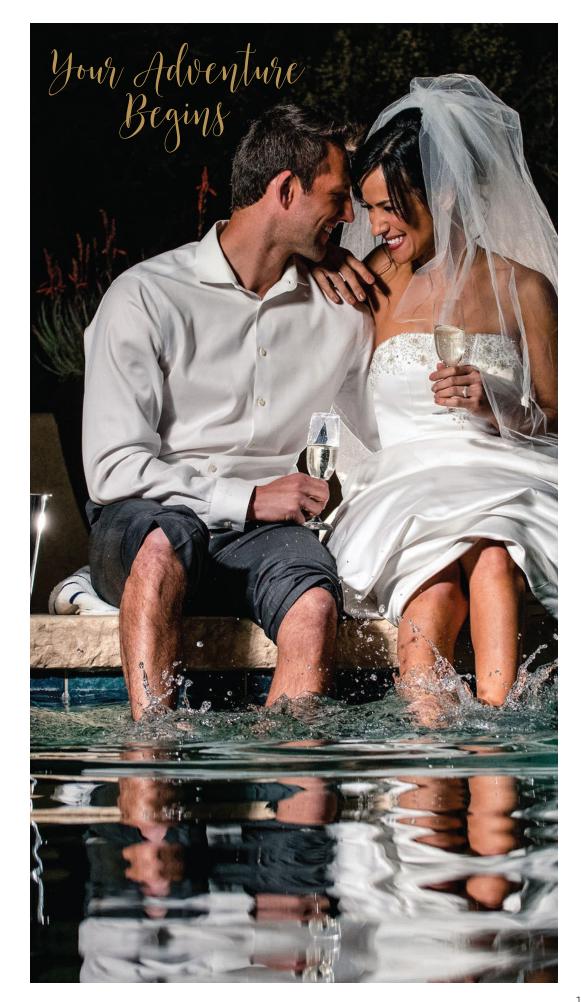




WEDDINGS AT EL CONQUISTADOR





UNIQUELY SOUTHWEST





# This Could Be "The One"...

So, you got engaged! Congratulations!

Now you're on a quest for the perfect venue to tie the knot, make it official and dance the night away! El Conquistador, frequently recognized by Wedding Wire as a couples' favorite, offers everything you've dreamed of for your perfect day. Our unique and stunning spaces are open to your interpretation to create a memorable and special event.

From intimate gatherings to a guest list of all your family and besties, let us work with you and tend to all the details so you can have an effortless and spectacular day. Look at all we have to offer, then give us a call to arrange a visit – you'll love what you see!

Cheers,

El Conquistador Tucson Catering Team (520) 544-5000
TUSHT-SALESADM@hilton.com









## **CEREMONY INCLUDES:**

- Upgraded White Wooden Padded Ceremony Chairs
- Skirted Gift Table and Guest Book Table
- Skirted Water Refreshment Station for Your Guests
- Ceremony Rehearsal Services
- Reserved Indoor Space in the Event of Inclement Weather

# WEDDING CELEBRATION PACKAGES INCLUDE:

- Complimentary Menu Tasting for Wedding Couple
- Complimentary Ballroom Space
- Elegant Black or White Floor-Length Linens
- Indoor Hardwood Dance Floor
- Glass Votive Candles to Enhance your Guests Tables
- Overnight Bridal Suite for Wedding Night
- Waived Cake Cutting Fee's on Resort Ordered Cakes
- Complimentary Self-Parking
- 20% off on all services at SpaWell
- Custom Honeymoon Amenity











# Choose Your View

## **SUNSET POINT**

provides ceremony seating for up to 350 quests

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

## **WEDDING GAZEBO**

provides ceremony seating for up to 350 quests

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."

## THE LAST TERRITORY

provides ceremony seating for up to 200 quests

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 pits 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.

• Ceremony Option given Last Territory is also used for Reception





# Celebrations

## PRESIDIO BALLROOM

provides reception seating for up to 350 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 more than 11,000 sq.ft. of modern elegance.

## **TURQUOISE BALLROOM**

provides reception seating for up to 350 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.

## **CORONADO BALLROOM**

provides reception seating for up to 120 guests

Warm and cozy, wood-beamed ceilings with a touch of the Southwest in 3,300 sq.ft.

## **CATALINA ROOM**

provides reception seating for up to 50 quests

Multiple outdoor patio spaces with natural light and stunning views from the upper level in 1,800 sq.ft.







# Plated Dinner

## **RUBY PACKAGE**

**Reception Appetizer** 

[CHOICE OF 2 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction

Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

### Entrée Course

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

## Coffee and Tea Service

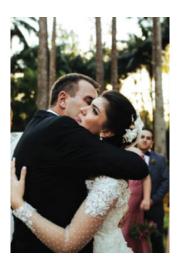
Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

69.00-79.00++



UNIQUELY SOUTHWEST

"++" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change.





# Plated Dinner

## **EMERALD PACKAGE**

**Reception Appetizer** 

[CHOICE OF 2 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction

Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

### Entrée Course

[CHOICE OF 2 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

## Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$78.00-\$88.00++/per person





UNIQUELY SOUTHWEST





# Plated Dinner

## **DIAMOND PACKAGE**

**Reception Appetizer** 

[CHOICE OF 3 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

### Entrée Course

[CHOICE OF 2 ENTREES]

8oz Seared Airline Chicken, Chayote Slaw, Tomato Jam/Applewood Smoked Bacon Filet of Beef, Shallots Demi Glaze

Seabass, Garlic Chili Glaze

All entrees accompanied by Dauphinoise Potatoes, Broccolini & Butternut Squash Confetti

## Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$89.00-\$99.00++/per person





UNIQUELY SOUTHWEST





# **Buffet Dinner**

## **SUNSET**

**Reception Appetizer** 

[CHOICE OF 2 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

## Dinner Buffet

Pasta Primavera

Herb-Roasted Breast of Chicken, Demi-Glace

Herb-Roasted Potatoes

Chef's Selection of Seasonal Vegetables

## Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$85.00-\$95.00++/per person



"++" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change.





# **Buffet Dinner**

## **SOUTHWEST ROMANCE**

**Reception Appetizer** 

[CHOICE OF 3 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

### Dinner Buffet

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

### Coffee and Tea Service

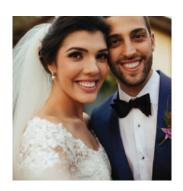
Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$89.00-\$99.00++/per person

"++" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change.







# **Buffet Dinner**

## **EL CONQUISTADOR**

**Reception Appetizer** 

[CHOICE OF 4 APPETIZERS]

HO.

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Corn & green chili fritters

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction
Tomato, basil, & garlic bruschetta with olive tapenade
Prickly pear glazed smoked pork on cornbread with pickled onion
Watermelon, feta, & mint skewer with agave & lime glaze

### Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

Carving Station with Round of Beef

Au Jus, Horseradish and Brown Mustard, Petite French Rolls

Grilled Chicken with Demi-Glace

Penne Pasta with Assorted Roasted Vegetables

Green Beans with Caramelized Onions

**Honey Glazed Carrots** 

### Mashtini Bar

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

### Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

95.00-105.00++/per person

"++" = Pricing does not include a 25% 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 TUCSON A HILTON RESORT

UNIQUELY SOUTHWEST

## Enhancements

## **ADDITIONAL APPETIZERS**

HOT

Green chili & chicken quesadilla trumpets with red salsa + \$4++ Lamb meatballs with tomato basil sauce + \$7++ Bacon wrapped potato wedges with blue cheese crumbles + \$5++

COLD

Golden beet, mozzarella ball & bacon skewer + \$4++
Strawberry with whipped brie and toasted pepitas + \$5++
Mission fig and goat cheese crostini with toasted walnut + \$4++

## **ACTION STATIONS**

Action station fee: \$175++ per chef, per hour

COLD

Guacamole \$19++/per person Caesar salad \$17++/per person Ceviche \$23++/per person

HOT

Carved Prime Rib au jus with creamy & plain horseradish, served with petit rolls \$750++/30 people

Carved Whole Turkey with cranberry orange relish, gravy, whole grain mustard, & petit rolls \$425++/30 people

Carved Guajillo Marinated Pork Loin with fresh pico de gallo, roasted chilis, and warm flour tortillas \$415++/30 people

## LATE NIGHTS SNACK BUFFET

Nacho Bar with chili con queso, guacamole, salsa, sour cream, refried beans, chipotle spiced ground beef \$22++/per person

Mini Sonoran dogs with pinto beans, pico de gallo, diced onion, roasted jalapeno, mayonnaise, mustard, ketchup \$24++/per person

Slider Station with ground beef patties & smoked pulled pork, served with sliced tomato, onion, pickles, cheese, ketchup, mustard, mayonnaise, and creamy cole slaw \$28++/per person

"++" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change.





# Slice of Heaven

## SPECIALTY WEDDING CAKES

Base cake Pricing \$5.25 per person Includes a choice of 1 cake flavor, 1 cake filling, smooth Buttercream icing. Themed cake/custom cake will be up charged according to intricacy of design at a per person charge. Submit picture to Pastry Chef prior to scheduled tasting.

## **CAKE FLAVORS**

- Chocolate sponge
- White Sponge
- Lemor
- Orange
- · Devils food
- Red Velvet, Carrot cake, Champagne Cake are specialty cake\*
- \* Specialty flavors are additional \$2.50 per person

## **FILLINGS**

- Lemon Cream
- Chocolate mousse
- Raspberry Mousse
- Strawberry mousse
- Ruttercream
- French Bavarian
- Cream Cheese\*
- Add fresh fruit such as Raspberries and Strawberries additional \$2.00 per person
- \* Specialty flavor is an additional \$1.50 per person

Fondant Icing is an additional \$5 per person – pricing is subject to change based off intricacy of design. Cake cutting fee waived if purchased through resort. Outside cakes will have a \$2.50++ per person cake cutting fee assessed. All cakes purchased and ordered through resort will include a complimentary top tier for their one year anniversary.



A HILTON RESORT
UNIQUELY SOUTHWEST

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 \$2.50++ per person will be charged.





# EL CONQUISTADOR TUCSON A HILTON RESORT UNIQUELY SOUTHWEST

# Raise Your Glass

All bars offer the following:

Soft Drinks \$4.50++/drink
Selection of Regular and Diet Coca-Cola® beverages
Bottled Water \$4.50++/drink
Sparkling Water \$5.50++/drink

## **SILVER BAR**

## Liquor

Jim Beam [Bourbon], Seagram's Seven Crown [Whiskey], Cutty Sark [Scotch], Smirnoff [Vodka], New Amsterdam [Vodka], Myers's Platinum [Rum], Sauza Silver [Tequila], Christian Bros. Brandy [Brandy], Kahlua [Cordial] \$9++/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 Beer**

Heineken, Corona, Stella, Blue Moon \$6.00++/drink

## Silver Bar Hosted Packages:

1 hour \$17.00++/person 2 hours \$24.00++/person Additional ½ hour \$5.00++/person

## **GOLD BAR**

## Liquo

Makers Mark [Whiskey], Canadian Club [Whiskey], Dewar's White Label [Scotch], Stolichnaya [Vodka], Tanqueray [Gin], Bacardi Superior [Rum], Sauza Blue Reposado [Tequila], Christian Bros. Brandy [Brandy], Kahlua [Cordial] \$10++/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 Beer**

Heineken, Corona, Stella, Blue Moon \$6.00++/drink

## **Gold Bar Hosted Packages:**

1 hour \$20.00++/person2 hours \$27.00++/personAdditional ½ hour \$6.00++/person

Add a Prosecco Toast for Your Guests \$7.50++/drink

"++" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change. A bar setup fee of \$150 applies.







# Party Partners

D.I				
	 M PI	- 4	- TAY	

CE Entertainment	Damon Burdett	520-572-6262			
Fantastic FIVE Entertainment Elite Entertainment	Kathleen Montes Thomas Dean	520-331-5806 520-668-6600			
Photography					
Elyse Hall Photography	Elyse Hall	480-206-4620			
Regina Frausto Photography	Regina Frausto	520-900-1333			
Melissa Holland Photography	Melissa Holland	773-520-3939			
Chris Richards Photography	Chris Richards	520-904-7778			
Videography					
Anstar Productions Group	Bill Starr	520-888-3653			
Beyond Video	Glen Meiners	520-624-3081			
Florists					
Perfectly Planned Celebrations & Design		520-603-4971			
Posh Petals	Katie McClain	520-408-0101			
Wildwood & Bloom Floral Designs	Chelsea Duncan	520-820-0844			
Alexis Grace Florals	Alexis	520-240-2609			
Wedding Planners					
J. Robertson Events	Jessica Robertson	702-460-1562			
Perfectly Planned by Candida	Candida Gutierrez	520-603-4971			
Crain & Co.	Megan Crain	520-307-6914			
Ceremony Officiants					
Patrick Cunningham, M. Div		520-309-5678			
Wendy Ketch		520-437-2497			
Irene Swain		505-983-1799			
Musicians					
Harpist	Christine Vivona	520-293-2272			
Décor, Centerpieces, Special Linens, Chair Covers, etc.					
Perfectly Planned Celebrations & Design		520-603-4971			
Frostings	Paloma Ordarte	520-591-4964			
Bright Rentals	Deborah Beggs	602-232-9900			
Salons, Hair & Makeup					
Havven Salon	10110 N. Oracle Rd	520-639-8812			
Gadabout Salon Spas	8303 N Oracle Rd	520-742-0000			
Imagen Salon & Day Spa	475 E. Vuelta Caminata del Rio	520-742-0040			
Invitations, Menus, Programs, Place Cards					
Perfectly Planned Celebrations & Design Candida Gutierrez 520-603-4971					





# The Fine Print

### **FOOD & BEVERAGE**

Current prices are indicated on the enclosed menu. 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 Catering 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 CHARGE & TAXES**

In addition to the prices presented, the Resort will add the customary 25% 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, 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 your Catering Manager of the exact number of banquet or reception guests three (3) business days prior to the wedding. 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. Our culinary team prepares your food & beverage items for the guaranteed 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. If minimum revenue guidelines are not met in food and beverage, the remaining balance will be billed as 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.

### **DECORATIONS**

If you select your own décor company, approval must be obtained from your Catering Manager prior to affixing anything to walls, floors and/or ceilings. Use of artificial flower petals, rice, confetti, glitter, small crystal or plastic décor, and sparklers will incur a \$250.00 excessive cleaning fee.

### **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 will provide a reasonable amount of chairs, tables, dance floor, risers based on the wedding 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.

#### **SECURITY**

An officer(s) may be arranged, if needed, through your Catering Manager.

## **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.

