



WEDDINGS AT EL CONQUISTADOR



EL CONQUISTADOR
TUCSON
A HILTON RESORT
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 me 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 me a call to arrange a visit – you'll love what you see!

Cheers,

Lori♥

Lori Castro, Creator of Magical Moments

Direct Phone: 520-544-1101

Email: Lori.Castro@Hilton.com



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
- Ceremony Rehearsal Services
- Reserved Indoor Space in the Event of Inclement Weather

WEDDING CELEBRATION PACKAGES INCLUDE:

- Complimentary Menu Tasting
- Complimentary Ballroom Space
- Elegant Floor-Length Linens
- Indoor Hardwood Dance Floor
- Glass Votive Candles to Enhance Your Guest Tables
- Overnight Bridal Suite
- Custom Tiered Wedding Cake
- Discounted Group Room Rate for Your Guests
- Complimentary Valet and Self-Parking



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Choose Your View

SUNSET POINT

provides ceremony seating for up to 350 guests

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 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."

THE LAST TERRITORY

provides ceremony seating for up to 300 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 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.



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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 80 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 80 guests

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



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Plated Dinner

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

\$68.00++/per person

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

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Plated Dinner

EMERALD PACKAGE

Reception Appetizer

[CHOICE OF 2 APPETIZERS]

COLD

Tomato Bruschetta with Roasted Garlic & Basil

Prosciutto-Wrapped Asparagus

Southwest Sausage en Croûte

Goat Cheese Crostini with Sun-Dried Tomatoes

HOT

Baked Brie with Apricot in 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 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

Custom Tiered Wedding Cake

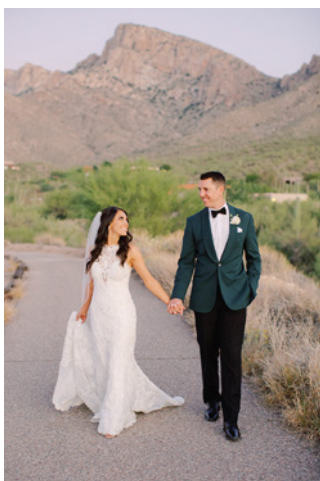
Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$76.00++/per person

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Plated Dinner

DIAMOND PACKAGE

Reception Appetizer

[CHOICE OF 4 APPETIZERS]

COLD

Tomato Bruschetta with Roasted Garlic & Basil

Prosciutto-Wrapped Asparagus

Southwest Sausage en Croûte

Goat Cheese Crostini with Sun-Dried Tomatoes

HOT

Baked Brie with Apricot in 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]

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 Daphinose Potatoes, Broccolini & Butternut Squash Confetti

Custom Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$85.00++/per person

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Buffet Dinner

SUNSET

Reception Appetizer

[CHOICE OF 2 APPETIZERS]

COLD

Tomato Bruschetta with Roasted Garlic & Basil

Prosciutto-Wrapped Asparagus

Southwest Sausage en Croûte

Goat Cheese Crostini with Sun-Dried Tomatoes

HOT

Baked Brie with Apricot in 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

\$83.00++/per person

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Buffet Dinner

SOUTHWEST ROMANCE

Reception Appetizers

Tri-Color Tortilla Chips with Charred & Tomatillo Salsas, Guacamole
Southwest Sausage en Croûte

Dinner Buffet

Chuckwagon Salad
Mixed Field Greens with Tomatoes, Cucumbers, Herb Croutons
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

Custom Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$85.00++/per person

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Buffet Dinner

EL CONQUISTADOR

Salad

Mesclun Green Salad

Sweet and Spicy Pecans, Dried Cranberries, Parmesan Cheese, Raspberry Vinaigrette

Tomato and Cucumber Salad

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

Custom Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$90.00++/per person

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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

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Buffet Dinner

PUSCH RIDGE

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

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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For The Little Ones

Fruit Cup

[CHOICE OF ONE]

Chicken Tenders

French Fries, Ketchup, Dipping Sauces

[OR]

Grilled Cheese Sandwich

French Fries, Ketchup

Ice Cream Sundae

Soft Drink or Glass of Milk

\$22.00++/per child

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Enhancements

BUTLER-PASSED HORS D'OEUVRES

Cornbread with Pork Tenderloin Apple-Apricot Chutney

California Roll

Tomato Bruschetta with Roasted Garlic and Basil

Curried Chicken Salad Profiterole

Prosciutto-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 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



Slice of Heaven

All wedding cakes are topped with buttercream icing unless requested 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 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 Wedding Celebration Packages 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.



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, Seagram's Seven Crown, Cutty Sark Smirnoff, New Amsterdam, Myers's Platinum, Sauza Silver, Christian Bros. Brandy, Kahlua \$7.50++/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 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

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 Beer

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

Gold Bar Hosted Packages:

1 hour \$20.00++/person

2 hours \$27.00++/person

Additional ½ hour \$6.00++/person

Add a Prosecco Toast for Your Guests \$4.00++/drink

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All prices are subject to change. A bar setup fee of \$100 applies.



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Party Partners

DJs and Bands

CE Entertainment	Damon Burdett	520-572-6262
Fantastic FIVE Entertainment	Kathleen Montes	520-331-5806
Elite Entertainment	Thomas Dean	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	Candida Gutierrez	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

Perfectly Planned by Candida Crain & Co.	Candida Gutierrez	520-603-4971
	Megan Crain	520-307-6914

Ceremony Officials

Patrick Cunningham, M. Div	520-309-5678
Wendy Ketch	520-437-2497
Irene Swain	505-983-1799

Musicians

Harpist	Christine Vivona	520-293-2272
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Décor, Centerpieces, Special Linens, Chair Covers, etc.

Perfectly Planned Celebrations & Design	Candida Gutierrez	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
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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 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 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. 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 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.



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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.

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.