



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

*Complimentary Floor Length Linens
132" Polyester in White, Ivory & Black.*

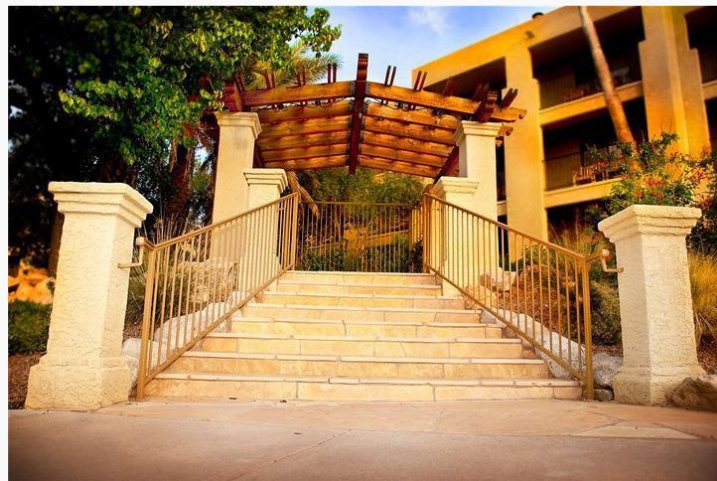


I DO WITH A VIEW



*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".

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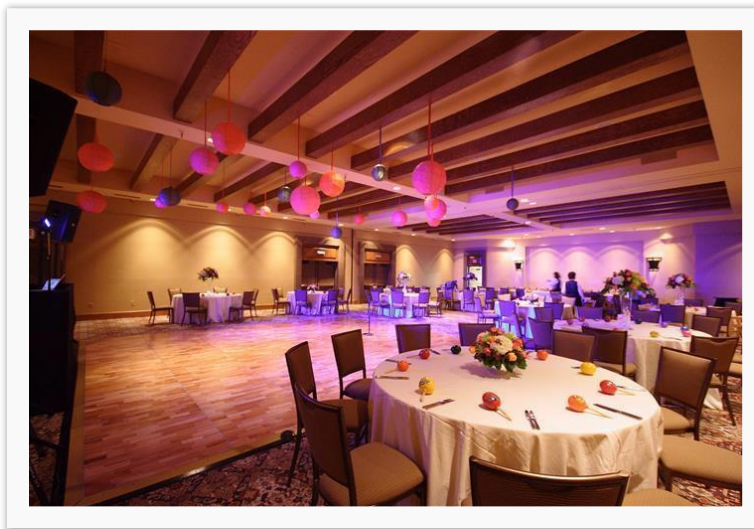


CHIC CELEBRATIONS



*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.

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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.



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PLATED DINNERS

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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



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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

\$76.00++/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)

*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, Broccoli & 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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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

\$83.00++/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

\$93.00++/per person

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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

or

Slice of Cheese Pizza

with a Breadstick

Ice Cream Sundae

Soft Drink or Glass of Milk

\$22.00++ per child



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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

\$83.00++ 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

\$73.00++ per person

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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.*

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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

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

SILVER BAR

<i>Liquor</i>	\$7.50++/drink
<i>Jim Beam, Seagram’s Seven Crown, Cutty Sark</i>	
<i>Smirnoff, New Amsterdam, Myers Platinum,</i>	
<i>Sauza Silver, Christian Bros. Brandy, Kahlua</i>	
<i>Canyon Road Wine</i>	\$7.50++/drink
<i>Cabernet, Chardonnay, White Zinfandel</i>	
<i>Domestic Beer</i>	\$5.25++/drink
<i>Budweiser, Bud Light, Miller Lite, O’Doul’s</i>	
<i>Imported Beer</i>	\$6.00++/drink
<i>Heineken, Corona, Stella, Blue Moon</i>	

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 \$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