

ARIZONA INN



CATERED WEDDING MENUS

APPETIZER SELECTIONS

DESSERT SELECTIONS

LUNCH MENUS

BRUNCH MENUS

DINNER MENUS

HORS D'OEUVRE SELECTIONS

ARIZONA INN

2200 East Elm Street • Tucson, Arizona 85719
(520) 325-1541 • fax (520) 320-2181

Wedding Package Information



Wedding Ceremony –

- Ø The ceremony site fee includes:
- Ø Scheduled Ceremony Rehearsal
- Ø Bridal Changing Room
- Ø White Garden Chairs
- Ø Microphone for your officiant
- Ø Amplification system
- Ø Additional tables and linen for guest book and programs
- Ø Site set-up and break-down
- Ø Water station for your guests
- Ø Indoor Back-up Ceremony Site



Wedding Reception –

- Ø All of our wedding reception menus include the following:
- Ø Custom banquet chairs
- Ø Complimentary linens
 - White linen to the floor, white tablecloths and white napkins
 - Ivory linen to the floor, ivory tablecloth, and ivory napkins
- Ø Silver napkin rings
- Ø Complimentary centerpiece – Candle with glass hurricane shade
- Ø Silver Frames with Table Numbers or Silver Table Number Stands
- Ø Votive candles and holders
- Ø Dance Floor
- Ø Microphone for toasts
- Ø Complimentary cake-cutting
- Ø Cake table set-up – draped and skirted to match linen choice, topped with silver accoutrements
- Ø Gift table – draped and skirted to match linen choice
- Ø Placecard table – draped and skirted to match linen choice



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Wedding Package Information

The coordination provided by your Catering Manager and Event Captain includes:

Planning -

- Ø Recommend outside wedding professionals to provide music, floral, photography, ceremony officiating, and invitations.
- Ø Act as menu consultant for all food and beverage selections.
- Ø Detail your Banquet Event Order outlining the event specifics.
- Ø Create an Estimate of Charges for your planning purposes.
- Ø Personally oversee the details of the bride and groom's room reservation.
- Ø Oversee the setup of the ceremony and reception room(s), food preparation and other hotel operations.

Rehearsal -

- Ø Work with you to organize and coordinate your ceremony rehearsal.
- Ø Ensure a seamless transition to Event Captain for the rehearsal and the day of your event.
- Ø Your Event Captain will coordinate and conduct a rehearsal of the ceremony.

Day of the Wedding -

- Ø Deliver and arrange ceremony programs, placecards, favors and any personal items.
- Ø Coordinate your ceremony by arranging the bridal party, cueing music, etc.
- Ø Coordinate with the DJ/Musicians for the grand entrance, first dance, toasts, cake cutting and other key aspects of your reception.
- Ø Collect all wedding gifts and deliver them to appropriate location at the conclusion of the event.

Enhanced Coordination

- Ø The Inn has developed a relationship with Anne Bryan of Creative Events to provide for more detailed coordination, should you prefer it.
 - Creative Events offers a special discounted Arizona Inn Package which includes:
 - § Design and Coordination with Vendors
 - § Special Vendor Discounts
 - § Meetings included to:
 - Coordinate vendors and design
 - Coordinate day of schedule and BEO's
 - Finalize details and payments
 - § Set up of the event and complete coordination until the end of the event
 - § Free initial consultation

Creative Events is equipped to handle every aspect of your wedding and offers many other packages.

ARIZONA INN

Wedding Menus

PASSED HORS D'OEUVRES

passed Butler-style on silver trays

Selection A

Miniature Crab Cakes

Avocado Vinaigrette

Chicken Skewers

Marinated Chicken with Peppers and Onions

Marinated Ahi Tuna

with Pickled Carrots, Daikon and Sweet Soy Glaze

Belgian Endive Leaves

Filled with Roasted Beets, Goat Cheese and Walnuts

Orange Citrus Vinaigrette

BLT

Pancetta, Arugula, Tomato Jam

Filet Mignon and Chevre Mousse

on Won Ton with Watercress

Goat Cheese Crisp

with Mushroom Ragout

Mozzarella and Polenta

Polenta Cake with Mozzarella, Fresh Basil and Tomato Relish

Stilton Crostini

with Stilton Mousse and Fig Compote

Salmon Mousse in Phyllo Cup

with Caper Onion Relish

Fruit Skewers

Smoked Gouda and Chicken Empanada

\$4.00 per piece

(minimum 3 pieces per person)

Selection B

Gorgonzola and Beef Tenderloin Empanada

Shrimp Cocktail Shooter

Chopped Shrimp with Celery, Cocktail Sauce

Cilantro Marinated Shrimp

with Mango

Phyllo Cups

Feta, Pistachios and Dried Apricots

Polenta Cake

with Sausage and Peppers

Ahi on Daikon

with Wasabi Crema

Potato Cakes with Smoked Salmon

with Tarragon Crème Fraiche

Pea Pesto and Prosciutto

on Crostini

Chicken Pot Pies

served on Chinese Spoon

Duck Confit

with Cherry Compote

Artichoke Bottoms

*Caramelized Onions, Roasted Red Peppers, Mushrooms,
Balsamic Reduction*

Mushroom Profiteroles

\$5.50 per piece

(minimum 3 pieces per person)

STATION HORS D'OEUVRES

Please select from the following

Crostini Station

*Parmesan, Herb and plain Crostinis - Olive Tapenade,
Sun-dried Tomato Mousse and Herbed Goat Cheese*

Grilled Vegetable Platter

with Balsamic Glaze

Mediterranean Meze

*Grilled, Fried and Plain Pita Triangles with assorted
Hummus and Eggplant Dip*

\$5.50 per person, per item

(minimum 3 items per station)

Display of International and Domestic Cheeses

served with sliced French Bread and assorted Crackers

Seasonal Fresh Fruit

display of fresh Berries, Melons and Seasonal Fruits

Crudité of Fresh Garden Vegetables

*decorated with Roasted Red Pepper
and Green Herb Dipping Sauce*

Smoked Norwegian Salmon

*Rye Bread, minced Red Onion, Capers,
Cream Cheese and Lemon*

Wheel of Baked Brie in Puff Pastry

topped with Walnuts, served with French Breads

Fresh Mozzarella and Roma Tomato with Basil

served with French Baguette

Antipasto

*Selection of Cured Meats and Cheeses
Red Peppers, Olives, Pepperoncini and Artichoke Hearts*

\$7.00 per person, per item

(minimum 3 items per station)

Sushi Station

Assortment of Seafood and Vegetarian Sushi Rolls

Shrimp and Crab Station

Jumbo Shrimp and Crab Claws

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 9.1% tax

ARIZONA INN

Wedding Menus

\$20.00 per person, per station
(minimum 3 items per station)

PLATED APPETIZER SELECTIONS

Please select one of the following

Chilled Poached Shrimp

*Poached with White Wine and Butter
Cocktail Sauce and Cucumber Relish*

Ahi Tuna

*with Marinated Cucumber and Red Onion,
Soy Gelée and Ginger Scallion Crème Brulee*

Seared Diver Scallops

Pea Puree and Lemon Grass Beurre Blanc

Antipasto

*Selection of Cured Meats and Cheeses
Red Peppers, Olives, Pepperoncini and Artichoke Hearts*

\$16.00 per person

INTERMEZZO COURSE

served prior to entrée

Citrus Sorbet

\$4.00 per person

ARIZONA INN

Dessert Menus

Plated Dessert Selections

Apple Cobbler
Fresh Apples, Whipped Cream

Cheesecake
Fresh Berry Sauce

Orange Pound Cake
wild Berry Compote and Whipped Cream

Crème Brulée
creamy Custard with Caramelized topping

Wildberry Sorbet
with Cookie garnish

Chocolate Mocha Mousse Cake
Chocolate Cake brushed with Espresso Syrup and layered with Mocha Mousse

\$6.50 per person

Black and White Cake
Devil's Food Cake, White Chocolate Mousse, and Dark Chocolate Ganache

Espresso White Chocolate Mousse
served on a Caramel Tart, Caramel Sauce and Crème Anglaise

Pastry Chef's Selection of Small Bites
Seasonal Selection of Chef LeFevre's Favorite Desserts

Classic Miniature Desserts
Chocolate Torte, Cream Brulee and Orange Pound Cake and Wildberry Compote

Carrot Cake
Anise Carrot Cake with Cream Cheese Frosting Spiced Pineapple Coulis and Candied Pecans

\$7.50 per person

Elegant Coffee Service
Silver trays with Chocolate Dipped Strawberries, Assorted Cookies, Sugar Sticks, Chocolate Shavings, and Freshly Whipped Cream served to each table along with coffee

\$6.50 per person

Buffet Dessert Selections

Miniature Dessert Buffet
Assortment of Miniature Desserts including: Chocolate Tortes, Fruit Cobblers, Cheesecakes, Crème Brulées

\$10.00 per person

Cookies and Brownies
Assortment of Cookies and Freshly baked Brownies Served with freshly brewed Coffee

\$6.50 per person

Ice Cream Sundae Bar
Vanilla, Chocolate and Coffee Ice Cream Assorted Toppings Hot Fudge, Strawberry and Caramel Sauces

\$10.00 per person

ARIZONA INN

Wedding Menus

Luncheon Menu

PASSED HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection A
passed Butler-style on silver trays

SALAD

please select one of the following

Seasonal Greens with Orange, Fennel and Almonds
Orange Sections, Shaved Smoked Fennel, Toasted Almonds
Blood Orange Vinaigrette

Classic Caesar Salad
Crisp Romaine, Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Spinach and Arugula Salad
Fresh Strawberries, Feta Cheese, Toasted Walnuts
Mesquite Honey Dijon Vinaigrette

ENTRÉE

please select one of the following

Parmesan and Herb Encrusted Chicken
Roasted Garlic Mashed Potatoes and Seasonal Vegetables
Basil Cream Sauce

Grilled Pork Loin
Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Spiced Pomegranate Demi-glace

Seared Salmon
Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Tomato Basil Relish and Basil Beurre Blanc

Oven Roasted Tomato and Mushroom Cannelloni
with Braised Spinach, Creamed Shallots and
Basil Beurre Blanc

Baskets of Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$50.00 per person when selecting one entrée
\$56.00 per person when offering a choice of two entrées

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Gourmet Buffet Brunch

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Breads, Danish and Homemade Muffins

Selection of Fresh Seasonal Fruits And Berries

Displays of International and Domestic Cheeses
served with Sliced French Bread and Assorted Crackers

.

Assorted Baby Lettuce

Carrot, Cucumber Ribbons, Roasted Red Peppers and Onions
Choice of Dressings

Spinach and Arugula Salad

Fresh Strawberries, Feta, Toasted Walnuts
Mesquite Honey Dijon Vinaigrette

.

Sweet Chile Seared Salmon

Soy Beurre Blanc and Cucumber Red Onion Slaw

Seared Breast of Chicken

Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Prosciutto Tomato Relish, Boursin Cream Sauce

Eggs Benedict

Poached Eggs with Canadian Bacon
Hollandaise Sauce, English Muffin

.

Fresh Vegetable Medley

Chef's Selection of Potato

Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$57.00 per person

Add a Miniature Dessert Buffet
Chocolate Tortes, Fruit Cobblers, Cheesecakes, and Crème Brûlées
additional \$10.00 per person

ARIZONA INN

Wedding Menus

Deluxe Gourmet Buffet Brunch

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Assorted Danish Pastries, Muffins and Rolls
with Homemade Orange Marmalade
Sweet Butter and Whipped Cream Cheese

Selection of Fresh Seasonal Fruits and Berries

Wheel of Baked Brie
in Puff Pastry with Toasted Almonds and Brown Sugar

Poached Pear, Gorgonzola and Toasted Pecans
Mixed Greens with Port Wine Vinaigrette

Classic Caesar Salad
Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Omelet Station
Chef attended with assorted Vegetables, Cheeses and Meats

Carved Tenderloin of Beef
Au Jus and Horseradish Cream

Pasta Station
Tortellini and Penne Pasta with Marinara and Alfredo Sauces

Maple Ginger Glazed Salmon
Soy Beurre Blanc

Fresh Vegetable Medley

Chef's Selection of Potato

Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$65.00 per person

Add a Miniature Dessert Buffet
Chocolate Tortes, Fruit Cobblers, Cheesecakes, and Crème Brûlées
additional \$10.00 per person

ARIZONA INN

Wedding Menus

Plated Dinner Menu ***Selection I***

HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection A
passed Butler-style on silver trays

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SALAD

please select one of the following

Seasonal Greens with Orange, Fennel and Almonds
Orange Sections, Shaved Smoked Fennel, Toasted Almonds
Blood Orange Vinaigrette

Classic Caesar Salad
Crisp Romaine, Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Spinach and Arugula Salad
Fresh Strawberries, Feta Cheese, Toasted Walnuts
Mesquite Honey Dijon Vinaigrette

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ENTRÉE

please select from the following

Seared Breast of Chicken
Prosciutto Tomato Relish, Boursin Cream Sauce,
Garlic Mashed Potatoes and Seasonal Vegetables

Sweet Chile Seared Salmon
Forbidden Rice and Seasonal Vegetables
Soy Beurre Blanc and Cucumber Red Onion Slaw

Grilled Pork Loin
Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Spiced Pomegranate Demi-glace

•

Freshly Baked Rolls and Butter

Coffee and Tea

\$62.00 per person when selecting one entrée
\$68.00 per person when offering a choice of two entrées

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Plated Dinner Menu ***Selection II***

HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection A
passed Butler-style on silver trays

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SALAD

please select one of the following

Seasonal Greens with Orange, Fennel and Almonds
Orange Sections, Shaved Smoked Fennel, Toasted Almonds
Blood Orange Vinaigrette

Classic Caesar Salad
Crisp Romaine, Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Spinach and Arugula Salad
Fresh Strawberries, Feta Cheese, Toasted Walnuts
Mesquite Honey Dijon Vinaigrette

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ENTRÉE

please select from the following

Natural Chicken with Oven Roasted Tomatoes and Smoked Gouda
Roasted Garlic Mashed Potatoes and Seasonal Vegetables
Mushroom Sherry Cream Sauce

Basil Pinenut Crusted Wild Mexican Seabass
Forbidden Rice and Seasonal Vegetables
Lemoncello Beurre Blanc

Chile Marinated Coulotte Steak
Roasted Garlic Mashed Potatoes and Seasonal Vegetables
Blackberry Zinfandel Sauce

Scottish Salmon
Forbidden Rice and Seasonal Vegetables
Tangelo Beurre Blanc and Ginger Scallion Slaw

•

Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$68.00 per person

\$74.00 per person when offering a selection of two entrées

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Plated Dinner Menu ***Selection III***

HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection B
passed Butler-style on silver trays

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SALAD

please select one of the following

Poached Pear, Gorgonzola and Toasted Pecans
Mixed Greens with Port Wine Vinaigrette

Roasted Beet Salad
Roasted Red and Yellow Beets with Lola Rosa and Goat Cheese
Roasted Shallot Vinaigrette

Baby Lettuces with Roasted Potatoes and Haricot Vert
Local Baby Lettuces, Herb Roasted Red Potatoes, Haricot Vert,
Heirloom Tomatoes and Parmesan Crisp
Peppercorn Buttermilk Dressing

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ENTRÉE

please select from the following

Beef Tenderloin
Grilled Filet with Fingerling Potato Saute and Seasonal Vegetables
Roasted Shallot Demi-glace

Branzino
Pan-seared with Lemon and Fresh Herbs, Fingerling Saute and Seasonal Vegetables
Lemon Grass Beurre Blanc and Tomato Chile Jam

Seared Veal Loin
Roasted Garlic Mashed Potatoes, Seasonal Vegetables
Mushroom Sherry Cream Sauce

Duck Breast
Dried Fruit Quinoa with Seasonal Vegetables
Tart Cherry Demi-glace

•

Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$72.00 per person when selecting one entrée
\$78.00 per person when offering a choice of two entrées

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Plated Dinner Menu ***Selection IV***

HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection B
passed Butler-style on silver trays

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SALAD

please select one of the following

Poached Pear, Gorgonzola and Toasted Pecans
Mixed Greens with Port Wine Vinaigrette

Roasted Beet Salad
Roasted Red and Yellow Beets with Lola Rosa and Goat Cheese
Roasted Shallot Vinaigrette

Baby Lettuces with Roasted Potatoes and Haricot Vert
Local Baby Lettuces, Herb Roasted Red Potatoes, Haricot Vert,
Heirloom Tomatoes and Parmesan Crisp
Peppercorn Buttermilk Dressing

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ENTRÉE

please select one of the following

Grilled Petite Beef Tenderloin and Sautéed Shrimp
Manchego and Chile Crusted Filet and Lime Poached Shrimp
with Chimichurri
Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Grilled New York Steak and Salmon
Crimini Red Onion Sauté and Soy Beurre Blanc
Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Herbed Seared Mexican Wild Seabass and Grilled Petite Beef Tenderloin
Lemongrass Beurre Blanc and Roasted Shallot Demi Glace
Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Petite Filet Mignon and Steamed Lobster Medallions
with Cabernet Wine Sauce and Herb Beurre Blanc

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Freshly Baked Housemade Rolls and Butter

Coffee and Tea

\$78.00 per person

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Buffet Dinner

PASSED HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection A
passed Butler-style on silver trays

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PLATED SALADS

please select one of the following

Seasonal Greens with Orange, Fennel and Almonds

*Orange Sections, Shaved Smoked Fennel, Toasted Almonds
Blood Orange Vinaigrette*

Classic Caesar Salad

Crisp Romaine, Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Spinach and Arugula Salad

*Fresh Strawberries, Feta Cheese, Toasted Walnuts
Mesquite Honey Dijon Vinaigrette*

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DINNER BUFFET

ENTREES

Chicken with Poblano Relish, Manchego and Cilantro

Orange Cilantro Sauce

Maple Ginger Glazed Salmon

Soy Beurre Blanc

Chile Marinated Coulotte Steak

Blackberry Zinfandel Sauce

•

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato

Freshly Baked Housemade Basil Dinner Rolls

Coffee and Tea

\$75.00 per person

Add a Miniature Dessert Buffet

*Chocolate Tortes, Fruit Cobblers, Cheesecakes, and Crème Brûlées
additional \$10.00 per person*

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 9.1% tax

ARIZONA INN

Wedding Menus

Grand Buffet Dinner

HORS D'OEUVRES

Selection of three Hors D'Oeuvres from Selection B

passed Butler-style on silver trays

•

PLATED SALAD

please select one of the following

Poached Pear, Gorgonzola and Toasted Pecans

Mixed Greens with Port Wine Vinaigrette

Roasted Beet Salad

Roasted Red and Yellow Beets with Lola Rosa and Goat Cheese

Roasted Shallot Vinaigrette

Baby Lettuces with Roasted Potatoes and Haricot Vert

Local Baby Lettuces, Herb Roasted Red Potatoes, Haricot Vert,

Heirloom Tomatoes and Parmesan Crisp

Peppercorn Buttermilk Dressing

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DINNER BUFFET

ENTRÉES

Sliced Roast Tenderloin of Beef

Mushroom Brandy Bordelaise Sauce

with Red Wine, Herbs, and Creamy Horseradish Sauce

Basil Pinenut Crusted Wild Mexican Seabass

Lemon Grass Beurre Blanc

Natural Chicken with Oven Roasted Tomatoes and Smoked Gouda

Roasted Garlic Mashed Potatoes and seasonal Vegetables

Mushroom Cream Sauce

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Chef's Selection of Fresh Vegetables

Roasted Garlic Mashed Potatoes

Housemade Basil Dinner Rolls

\$85.00 per person

Add a Miniature Dessert Buffet

Chocolate Tortes, Fruit Cobblers, Cheesecakes, and Crème Brûlées

additional \$10.00 per person

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 9.1% tax

ARIZONA INN

Wedding Menus

Additional Options

Chair Covers

Custom fit Ivory Chair Covers with Sash

\$6.00 per person

Fruitwood Chiavari Chairs

with Ivory Cushions

\$8.50 per person

Chargers

*Add a touch of color to your table setting with a base plate
Available in Gold or Silver*

\$1.00 per person

Custom Linens

*Floor Length Cloths, Table Toppers, and Napkins
available in a variety of colors and patterns*

pricing varies

DVD Presentation

*We will work together with your videographer or photographer
to set up and display a video or slideshow presentation during your reception
LCD Projector, DVD Player and Projection Screen*

\$200

Transportation

*We can arrange for transportation to and from the rehearsal dinner and wedding –
options range from a single town car to a full size motor coach*

pricing varies

Babysitting

*We can make arrangements for skilled and trusted babysitters to care for your
guests' children during all or part of the ceremony and reception*

pricing varies

BEVERAGE SELECTIONS

On-Consumption Bar

(charges will be based on actual consumption)

Arizona Inn Hosted Bar

Deluxe Liquors / Mixed Drinks

\$7 per drink

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Silver Tequila, J&B Scotch, Bacardi Rum, Christian Brothers Brandy

Martinis / Specialty Drinks

\$10

Wines by the Glass

\$7 per glass

Chardonnay, Cabernet Sauvignon and California Sparkling Wine

Chilled Beers

\$5.50

Budweiser, Bud Lite, Coors Light, Miller Lite, Amstel Light, Samuel Adams Lager, Fat Tire, Heineken, Bass Pale Ale, Dos Equis, Corona, Pilsner Urquell

Premium Liquors / Mixed Drinks

\$8 per drink

Absolut Vodka, Bombay Gin, Jack Daniels Bourbon, Crown Royal Whiskey, Jose Cuevo Gold Tequila, Dewars Scotch, Myers Dark Rum, Remy Martin VSOP

Martinis / Specialty Drinks

\$12

Wines by the Glass

\$7 per glass

Chardonnay, Cabernet Sauvignon and California Sparkling Wine

Chilled Beers

\$5.50

Budweiser, Bud Lite, Coors Light, Miller Lite, Amstel Light, Samuel Adams Lager, Fat Tire, Heineken, Bass Pale Ale, Dos Equis, Corona, Pilsner Urquell

Bottled Beverages

\$4

Evian, San Pellegrino Sparkling, Juices, Lemonade, Sparkling Cider

Soft Drinks

\$3

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Soda

Specialty Beverages

\$7

served on beverage station or passed as guests arrive

Margaritas

Champagne Punch

Bloody Marys or Mimosas

Prickly Pear Margaritas

Sangria

Fruit Punch

Package Bars

Deluxe Bar

\$15 for the first hour, \$8 for the second hour,
\$6 for each additional hour

Liquors

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Silver Tequila, J&B Scotch, Bacardi Rum, Christian Brothers Brandy

Wines

Chardonnay, Cabernet Sauvignon and California Sparkling Wine

Beers

Budweiser, Bud Lite, Coors Light, Miller Lite, Amstel Light, Samuel Adams Lager, Fat Tire, Heineken, Bass Pale Ale, Dos Equis, Corona, Pilsner Urquell

NA Beverages

Evian, San Pellegrino Sparkling, Juices, Lemonade, Sparkling Cider

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic

Premium Bar

\$17 for the first hour, \$9 for the second hour,
\$8 for each additional hour

Liquors

Absolut Vodka, Bombay Gin, Jack Daniels Bourbon, Crown Royal Whiskey, Jose Cuevo Gold Tequila, Dewars Scotch, Myers Dark Rum, Remy Martin VSOP

Wines

Chardonnay, Cabernet Sauvignon and California Sparkling Wine

Beers

Budweiser, Bud Lite, Coors Light, Miller Lite, Amstel Light, Samuel Adams Lager, Fat Tire, Heineken, Bass Pale Ale, Dos Equis, Corona, Pilsner Urquell

NA Beverages

Evian, San Pellegrino Sparkling, Juices, Lemonade, Sparkling Cider

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic

(based on reasonable consumption, the Inn reserves the right to limit alcohol consumption at its discretion)

No Host Cash Bar

Bar set-up fee of \$150.00 for each cash bar – one bar required for each 75 guests
Add \$1 to Consumption prices for cash bars

The above prices are subject to 20% service charge and 9.1% tax

ARIZONA INN

Wedding Information

We are delighted that you are considering the Arizona Inn for your wedding. The Inn has a tradition of providing superior service and our professional staff is committed to making your wedding a truly memorable occasion. The Arizona Inn has several venues for your wedding ceremony and reception. Your catering manager will work with you to determine the appropriate venues based on the details and size of your wedding.

CEREMONY SITES

The Arizona Inn has two outdoor ceremony sites: the Sundown Fountain and the Flandrau House Gardens. Ceremony sites are only reserved in conjunction with a catered reception. The site fee for a wedding ceremony is \$1,250 plus applicable service charge and tax. This fee covers the private use of designated facilities and outdoor ceremony set-up with white garden chairs, and microphone and sound system for your officiant. Both outdoor ceremony sites provide a lush garden setting with indoor backup space held in case of inclement weather.

CONFIRMATION FEE

A deposit of \$2,500 will confirm your reservation and will be applied towards your final balance. The deposit is applied to a specific time and date only. **In the event of cancellation of your reserved date, your deposit cannot be returned, nor can it be transferred to another date.** Payment of the remaining estimated balance is due 14 days prior to the event.

Date: _____ **Initial:** _____

FOOD AND BEVERAGE

All food and beverage (except the wedding cake) must be provided and served by the Arizona Inn, which is the only authorized licensee to sell and serve liquor, beer and wine on the premises. Food and beverage may not be removed from the premises due to licensing restrictions. Management of the Inn reserves the right to restrict alcohol consumption at its discretion. Food on a buffet line may not be on display for more than two hours. In order to ensure our high standards of service, we request that your menu selection and all details for your wedding be finalized at least 30 days prior to your scheduled date. You will receive a copy of the banquet event order for review and signature.

PRICING AND ROOM RENTAL

Prices are subject to change without notice. The enclosed menus reflect the current selections and prices. Menu pricing will be guaranteed when your final menu is selected (typically 30 to 60 days prior to the wedding.)

The number of anticipated guests determines which private function room will be reserved.

Room Minimums

African / Safari and Terrace

Saturday Evening - \$3500 minimum food revenue plus \$500 room charge

Friday / Sunday Evening - \$2500 minimum food revenue

Daytime Wedding - \$2000 minimum food revenue

Tucson Room

Saturday Evening - \$7000 minimum food revenue plus \$1000 room charge

Friday / Sunday Evening - \$5000 minimum food revenue

Daytime Wedding - \$3500 minimum food revenue

Flandrau House

Minimum charges for the Flandrau House vary according to date and use. Your catering representative can provide additional details.

Date: _____ **Initial:** _____

TAXES AND SERVICE CHARGE

The hotel will add 20% service charge as well as the required 9.1% tax on food, beverage, room rental and service charge in addition to stated prices.

WEDDING CAKE

Arrangements should be made with your bakery to have the cake delivered approximately one hour prior to your wedding. Bakeries normally provide cake assembly and display as part of their services to you. Should it be necessary for the Inn to setup the cake, an additional charge will apply. **There is no charge for our staff to cut and serve the wedding cake.**

CHANGE ROOM

A changing room is provided for the bride and maid of honor for all ceremonies scheduled at the Inn. The room is available for dressing and photography two hours prior to the ceremony and for a limited time following the ceremony.

OUTSIDE SERVICES

The Arizona Inn must approve all bands, music, photographers and outside consultants in advance. **Customized linens, chairs and decorations must be arranged in advance by the catering office.** Affixing of any materials to walls, floors or ceilings of rooms is prohibited without prior approval of the hotel management.

Date: _____ **Initial:** _____

MUSIC

In deference to our house guests and neighbors, we do not allow excessively loud music and reserve the right to control the volume. Music must end at 10:00 pm in the African/Safari rooms and Flandrau House and at 12:00 midnight in the Tucson Room.

Amplified music, drums and DJ's are not permitted at the Flandrau House.

PIANO

A piano is available in the main building for your use on a complimentary and first request basis.

RICE AND OTHER ITEMS

We do not permit items such as rice, birdseed or confetti to be thrown on the grounds or in any of the rooms. Should this occur, a cleaning fee will be charged.

PERSONAL ITEMS

We ask that the host/hostess of the party designate an individual to accept and handle gifts before and after the reception. The Arizona Inn is released from responsibility in the event of loss or damage to personal items or wedding gifts brought onto the property.

HOTEL AND GUEST RESPONSIBILITY

The Arizona Inn reserves the right to inspect and control any private functions. Liability for damage to the premises will be charged to the client who has booked the event. The Inn does not assume responsibility for damage or loss of materials or equipment prior, during or after a function.

GUARANTEED NUMBER OF GUESTS AND FINAL PAYMENT

We require the guaranteed number of guests fourteen (14) days prior to the wedding. Once you have given your guarantee, you will be able to increase the number by five percent up to 72 hours in advance, but not decrease it. If less than the guaranteed number of guests attends the function, the client will be charged for the original guaranteed number. If your count has changed considerably from your original estimate, we reserve the right to change the location of your party to better accommodate your guests.

Payment of the balance due for all estimated charges is due fourteen (14) days prior to the event by credit card or cashiers check. If the final bill is less than the prepaid estimated charges, you will be reimbursed. If the final bill is more than the prepaid estimated charges, you will be billed the difference.

Date: _____ **Initial:** _____

I have read and understand the above policies and agree to comply fully with them.

PRINTED NAME AND DATE _____

SIGNATURE AND DATE _____

Please sign and return to the Catering Office at the Arizona Inn.