

ARIZONA INN



CATERED WEDDING MENUS

BRUNCH MENUS

LUNCH MENU

HORS D'OEUVRE SELECTIONS

DINNER MENUS

Arizona Inn Wedding Venues

Ceremony Sites only available in conjunction with a catered reception



Flandrau Gardens

accommodates up to 100 Guests

\$1250 Ceremony Site Fee for either site – includes private use of the area for photographs and ceremony. Also included: bridal suite, groom ready room, ceremony set-up with white garden chairs, water stations and microphone and sound system for your officiant. (an indoor backup space is available in case of inclement weather)



Fountain

accommodates up to 150 guests

Reception Sites



Tucson Room and Courtyard

up to 150 guests with dancing and music
\$1000 Reception Site Fee plus food and alcohol



African/Safari Room and Terrace

up to 50 guests with dancing and music
\$500 Reception Site Fee plus food and alcohol



Flandrau House

up to 30 guests for a seated reception, up to 150 guests for a cocktail reception prior to wedding dinner
\$1250 site fee plus food and alcohol



ARIZONA INN

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

Wedding Package Information



Wedding Ceremony –

- The ceremony site fee includes:
- Choice of the Flandrau Garden or Tucson Fountain
- Scheduled Ceremony Rehearsal
- Bridal Changing Room (Bridal Suite)
- Groom Ready Room
- White Garden Chairs
- Wired Stick Microphone for Amplification
- Additional tables and linen for guest book and programs
- Site set-up and break-down
- Water station for your guests
- Indoor Back-up Ceremony Site



Wedding Reception –

- All our wedding reception menus include the following:
 - Custom banquet chairs
 - Complimentary linens
 - White linen to the floor, white tablecloths and white napkins
 - Ivory linen to the floor, ivory tablecloth, and ivory napkins
 - Black linen to the floor, black tablecloth, and black napkins
 - Silver napkin rings
 - Complimentary centerpiece
 - Pilar candle with glass hurricane shade
 - Votive candles and holders
 - Silver Frames with Table Numbers or Silver Table Number Stands
 - Pre-event menu tasting for two
 - Dance Floor
 - Microphone for toasts
 - Complimentary cake-cutting
 - Cake table set-up – clothed to match reception linen choice
 - Gift table – clothed to match reception linen choice
 - Place card table – clothed to match reception linen choice
 - Discounted hotel accommodations for guests

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Wedding Package Information

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

Planning -

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

Rehearsal -

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

Day of the Wedding -

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

Enhanced Coordination

If you would like additional help with wedding planning, we suggest one of the following wedding specialists:

- Crain + Co, Meagan works to create stunning design, stress free planning and a seamless event day flow. Website: www.crainandco.com
- Colleen LaFleur's design team of florists and stylists work directly with you to realize your event decor dreams. Website: www.lafleurevents.com
- Frosting Event Design is a full-service event design and production company specializing in contemporary décor and unique rentals. Website: www.frostingevents.com

ARIZONA INN

Wedding Menus

Included Hors D'Oeuvres 3 choices included with lunch and dinner receptions – additional items available for \$4 per selection	Upgraded Hors D'Oeuvres Upgrade an included item for \$2 – additional items available for \$6 per selection
<p style="text-align: center;">Trays and Displays</p> <p style="text-align: center;">Crostini Station Parmesan, Herb and plain Crostini - Olive Tapenade, Sun-dried Tomato Mousse and Herbed Goat Cheese</p> <p style="text-align: center;">Grilled Vegetable Platter with Balsamic Glaze</p> <p style="text-align: center;">Mediterranean Meze Grilled, Fried and Plain Pita Triangles with assorted Hummus</p> <p>Display of International and Domestic Cheeses served with sliced French Bread and assorted Crackers</p> <p style="text-align: center;">Seasonal Fresh Fruit display of fresh Berries, Melons and Seasonal Fruits</p> <p style="text-align: center;">Crudit� of Fresh Garden Vegetables Roasted Red Pepper and Green Herb Dipping Sauce</p> <p style="text-align: center;">Vegetarian Spring Rolls with Sweet and Sour Sauce</p>	<p style="text-align: center;">Trays and Displays</p> <p style="text-align: center;">Smoked Norwegian Salmon Rye Bread, minced Red Onion, Capers, Cream Cheese and Lemon</p> <p style="text-align: center;">Miniature Crab Cakes Avocado Vinaigrette</p> <p style="text-align: center;">Wheel of Baked Brie in Puff Pastry topped with Walnuts, served with French Breads</p> <p style="text-align: center;">Fresh Mozzarella and Roma Tomato with Basil served with French Baguette</p> <p style="text-align: center;">Antipasto Selection of Cured Meats and Cheeses Red Peppers, Olives, Pepperoncini and Artichoke Hearts</p> <p style="text-align: center;">Mesquite Smoked Turkey with Dijon Mustard, Cranberry Mayonnaise and Rolls</p>
<p style="text-align: center;">Individual Canap�s</p> <p style="text-align: center;">Belgian Endive Leaves Filled with Roasted Beets, Goat Cheese and Walnuts Orange Citrus Vinaigrette</p> <p style="text-align: center;">BLT Applewood Smoked Bacon, Arugula, Tomato Jam</p> <p style="text-align: center;">Filet Mignon and Chevre Mousse on Won Ton with Watercress</p> <p style="text-align: center;">Goat Cheese Crisp with Mushroom Ragout</p> <p style="text-align: center;">Fruit Skewers</p> <p style="text-align: center;">Mozzarella and Polenta Polenta Cake with Mozzarella, Fresh Basil and Tomato Relish</p> <p style="text-align: center;">Salmon Mousse in Phyllo Cup with Caper Onion Relish</p> <p style="text-align: center;">Phyllo Cups Feta, Pistachios and Dried Apricots</p> <p style="text-align: center;">Shrimp Cocktail Shooter Chopped Shrimp with Celery, Cocktail Sauce</p>	<p style="text-align: center;">Individual Canap�s</p> <p style="text-align: center;">Smoked Gouda and Chicken Empanada</p> <p style="text-align: center;">Chicken Skewers Marinated Chicken with Peppers and Onions</p> <p style="text-align: center;">Gorgonzola and Beef Tenderloin Empanada</p> <p style="text-align: center;">Cilantro Marinated Shrimp with Mango in Won Ton Cup</p> <p style="text-align: center;">Pea Pesto and Prosciutto on Crostini</p> <p style="text-align: center;">Duck Confit with Cherry Compote</p> <p style="text-align: center;">Artichoke Bottoms Caramelized Onions, Roasted Red Peppers, Mushrooms, Balsamic Reduction</p> <p style="text-align: center;">Mushroom Duxelle Puff Pastry</p>
Additional Offerings	
<p style="text-align: center;">Sliced Herb Crusted Tenderloin served Warm with Creamy Horseradish Sauce and Rolls \$10.00 per person</p>	<p style="text-align: center;">Shrimp and Crab Station Jumbo Shrimp and Crab Claws \$20.00 per person</p>

The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN

Dessert Menus

Plated Dessert Selections

Crème Brulée

Creamy Custard with Caramelized Topping

Orange Pound Cake

Wildberry Compote and Whipped Cream

Chocolate Mocha Mousse Cake

Chocolate Cake
with Mocha Mousse

Cheesecake

Berry Compote

Pastry Chef's Selection of Small Bites

Seasonal Selection of Chef's Favorite Desserts

Classic Miniature Desserts

Chocolate Torte, Crème Brulée
and Orange Pound Cake and Wildberry Compote

\$8.00 per person

Elegant Coffee Service

Silver Trays with Chocolate Dipped Strawberries, Assorted Cookies, Sugar Cubes,
Chocolate Shavings, and Freshly Whipped Cream
served to each table along with coffee

\$7.50 per person

Buffet Dessert Selections

Miniature Dessert Buffet

An Assortment of Chef's Most Popular Miniature Desserts

\$10.00 per person

Ice Cream Sundae Bar

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

\$12.00 per person

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN

Wedding Menus

Gourmet Buffet Brunch

offered for a minimum of 35 guests

Freshly Squeezed Orange and Grapefruit Juice

Freshly Baked Breakfast Breads, Danish and Homemade Muffins

Display of Fresh Fruit Skewers

)

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 Red Onion Cucumber Slaw

Natural Chicken Breast

Orange Cilantro Sauce and Pico de Gallo

Eggs Benedict

Poached Eggs with Canadian Bacon
Hollandaise Sauce, English Muffin

)

Fresh Vegetable Medley

Chef's Selection of Potato

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$55.00 per person

ARIZONA INN

Wedding Menus

Deluxe Gourmet Buffet Brunch

offered for a minimum of 35 guests

Freshly Squeezed Orange and Grapefruit Juice

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

Display of Seasonal Fresh Fruit

)

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

Seared Salmon

Mango Salsa and Mango Coulis

)

Fresh Vegetable Medley

Chef's Selection of Potato

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$63.00 per person

ARIZONA INN

Wedding Menus

Plated Luncheon Menu

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
presented on a station at the cocktail hour

)

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

Natural Chicken Breast
Grilled Mushrooms with Shallot Balsamic Reduction

Grilled Pork Loin
Green Chile Tomatillo Sauce and Mango Salsa

Scottish Salmon
Tangelo Beurre Blanc and Ginger Jicama Slaw

Chef's Selection of Potato and Fresh Seasonal Vegetables

Freshly Baked House made Bread and Butter

Coffee and Tea

\$58.00 per person when selecting one entrée
\$64.00 per person when offering a choice of two entrées

ARIZONA INN

Wedding Menus

Plated Dinner Menu Selection I

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
presented on a station at the cocktail hour

)

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 from the following

Chicken Breast with Poblano Relish, Manchego and Cilantro
Orange Cilantro Sauce

Sweet Chile Seared Salmon
Soy Beurre Blanc and Cucumber Red Onion Slaw

Grilled Pork Loin
Spiced Pomegranate Demi-glace

)

Chef's Selection of Potato and Fresh Seasonal Vegetables

Freshly Baked Housemade Bread and Butter

Coffee and Tea

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

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN
Wedding Menus
Plated Dinner Menu
Selection II

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
presented on a station at the cocktail hour

)

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 from the following

Natural Chicken with Oven Roasted Tomatoes and Smoked Gouda
Mushroom Sherry Cream Sauce

Herb Seared Mexican Seabass
Lemongrass Beurre Blanc

Flat Iron Steak
Gorgonzola Demi-Glace

Seared Salmon
Mango Salsa and Mango Coulis

)

Chef's Selection of Potato and Fresh Seasonal Vegetables

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$66.00 per person when selecting one entrée
\$72.00 per person when offering a selection of two entrées

Arizona Inn Catering Menus
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ARIZONA INN

Wedding Menus

Plated Dinner Menu Selection III

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
Presented on a station at the cocktail hour

)

SALAD

please select one of the following

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

Wedge Salad

Iceberg Wedges, Marinated Tomatoes
Crispy Pancetta and Gorgonzola
Peppercorn Buttermilk Ranch

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

)

ENTRÉE

please select from the following

Filet Mignon Oscar

Beef Tenderloin, Crab Claw Relish, Béarnaise Sauce

Chilean Seabass

Smoked Red Pepper Coulis

Duck Breast

Orange Gastrique and Citrus Slaw

)

Chef's Selection of Potato and Fresh Seasonal Vegetables

Freshly Baked Housemade Bread and Butter

Coffee and Tea

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

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN
Wedding Menus
Plated Dinner Menu
Selection IV

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
Presented on a station at the cocktail hour

)

SALAD

please select one of the following

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

Wedge Salad

Iceberg Wedges, Marinated Tomatoes
Crispy Pancetta and Gorgonzola
Peppercorn Buttermilk Ranch

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

)

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

Grilled New York Steak and Salmon
Crimini Red Onion Sauté and Soy Beurre Blanc

Grilled Petite Beef Tenderloin and Herbed Seared Seabass
Roasted Shallot Demi-Glace and Lemongrass Beurre Blanc

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

)

Chef's Selection of Potato and Seasonal Fresh Vegetables

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$78.00 per person

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN

Wedding Menus

Buffet Dinner

offered for a minimum of 35 guests

HORS D'OEUVRES

Selection of three Hors D'Oeuvres

Presented on a station at the cocktail hour

)

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

)

ENTREES

Chicken with Poblano Relish, Manchego and Cilantro

Orange Cilantro Sauce

Scottish Salmon

Tangelo Beurre Blanc and Ginger Scallion Slaw

Flat Iron Steak

Bourbon Gravy

)

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$74.00 per person

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN

Wedding Menus

Grand Buffet Dinner

offered for a minimum of 35 guests

HORS D'OEUVRES

Selection of three Hors D'Oeuvres
Presented on a station at the cocktail hour

)

PLATED SALAD

please select one of the following

Wedge Salad

Iceberg Wedges, Marinated Tomatoes, Crispy Pancetta
Gorgonzola and Peppercorn Buttermilk Ranch

Poached Pear, Gorgonzola and Toasted Pecans

Mixed Greens with Port Wine 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

)

ENTRÉES

Petite Filet of Beef

Cabernet Wine Sauce

Herbed Chilean Seabass

Lemongrass Beurre Blanc

Natural Chicken with Oven Roasted Tomatoes and Smoked Gouda

Mushroom Cream Sauce

)

Chef's Selection of Fresh Vegetables

Roasted Garlic Mashed Potatoes

Freshly Baked Housemade Bread and Butter

Coffee and Tea

\$80.00 per person

ARIZONA INN

Wedding Menus

HORS D'OEUVRE RECEPTION

offered for a minimum of 35 guests

HORS D'OEUVRES

Selection of Three Individual Canapes
presented on a station at the cocktail hour

)

Crostini Station

Parmesan, Herb and Plain Crostini
Olive Tapenade, Sun-dried Tomato Mousse
and Herbed Goat Cheese

Grilled Vegetable Platter

Balsamic Glaze

Wheel of Baked Brie in Puff Pastry

Topped with Walnuts, served with French Breads

)

Carved Roast Tenderloin of Beef

Mushroom Brandy Bordelaise Sauce
and Creamy Horseradish Sauce

Roast Turkey

Dijon Mustard, Cranberry Mayonnaise and Sliced Rolls

Pasta Station of Penne and Tortellini

Marinara, Alfredo Sauce, and Garlic Bread

)

Miniature Dessert Buffet

Chef's Most Popular Miniature Desserts Assortment

\$80.00 per person

ARIZONA INN

Wedding Menus

ACTION AND BUFFET STATION RECEPTION

offered for a minimum of 35 guests

HORS D'OEUVRES STATION

Selection of three Hors D'Oeuvres
Presented on a station at the cocktail hour

)

STATION ONE

Pulled Pork

Braised Short Rib

Served with Cheddar Biscuits

)

STATION TWO

Double Stuffed Baked Potato Station

Fingerling Potatoes

Cheddar Cheese, Chives, Sour Cream, and Bacon Bits

Chef's Macaroni and Cheese

Elbow Macaroni, Three Cheese (Manchego, Asadero and Jack) Homestyle Cheese Sauce, Chiles, Crisp Bacon, Fresh Herbs, Panko Bread Crumbs

Vegetable Platter

Poached Asparagus, Baby Carrots, Edamame, Teardrop Tomatoes
Classic and Red Pepper Hummus

)

STATION THREE

Baby Iceberg Wedges

Crispy Pancetta, Gorgonzola, Heirloom Tomatoes
Raspberry Vinaigrette and Peppercorn Buttermilk Dressing

Caprese Salad

Mozzarella, Fresh Basil, Heirloom Tomatoes, Balsamic 'Caviar'

Zucchini and Sun-Dried Tomato Salad

\$70.00 per person

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 8.7% tax

ARIZONA INN

Wedding Menus

Additional Options

Fruitwood Chiavari Chairs with Ivory Cushions

\$7.50 per person

Custom Linens

Chair Covers, 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

Preferred Vendors

We have assembled a list which includes a variety of vendors with whom
we have worked with and have every confidence in recommending. There are many different areas of
expertise included: florists, photographers, officiants, musicians, bakeries, etc.

pricing varies

BEVERAGE SELECTIONS

Hosted Bar Packages

include hosted bar, wine with dinner and champagne toast

Deluxe Package

3-hour package - \$25 per person
4-hour package - \$30 per person
5-hour package - \$35 per person
6-hour package - \$40 per person

Premium Package

3-hour package - \$30 per person
4-hour package - \$36 per person
5-hour package - \$42 per person
6-hour package - \$48 per person

Liquors

Smirnoff Vodka, Beefeater Gin, Four Roses
Bourbon, Canadian Club Whisky, Cuervo Silver
Tequila, JW Red Label Scotch, Meyers Rum,
Christian Brothers Brandy

Liquors

Absolut Vodka, Bombay Gin, Jack Daniels
Bourbon, Canadian Club Whisky, Jose Cuervo
Gold Tequila, Dewars Scotch, Bacardi Rum,
Christian Brothers Brandy

Wines

Chardonnay, Pinot Noir and
California Sparkling Wine

Wines

Chardonnay, Pinot Noir and
California Sparkling Wine

Beers

Bud Lite, Corona, Stella Artois,
Odell 90 Shilling Ale

Beers

Bud Lite, Corona, Stella Artois,
Odell 90 Shilling Ale

NA Beverages

Evian, San Pellegrino Sparkling, Juices,
Lemonade, Sparkling Cider, Pepsi, Diet Pepsi,
Sierra Mist, Ginger Ale, Tonic

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

Deluxe Liquors / Mixed Drinks

\$8 per drink

Smirnoff Vodka, Beefeater Gin, Four Roses Bourbon, Canadian Club Whisky,
Cuervo Silver Tequila, JW Red Label Scotch, Bacardi Rum, Christian Brothers Brandy

Martinis / Specialty Drinks

\$11 per drink

Wines by the Glass

\$8 per glass

Sauvignon Blanc, Pinot Noir and California Sparkling Wine

Chilled Beers

\$7 each

Bud Lite, Corona, Stella Artois, Odell 90 Shilling Ale

Bottled Beverages

\$5 each

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

Soft Drinks

\$4 each

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

The above prices are subject to 20% service charge and 8.7% 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.

PRICING AND SITE RENTAL

Ceremony Site Fee

The Fountain
\$1250 Ceremony Site Fee

Flandrau Gardens
\$1250 Ceremony Site Fee

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.

Reception Site Fee and Food Minimums

African / Safari and Terrace
\$500 Reception Site Fee
Evening Wedding - \$2500 minimum food revenue
Daytime Wedding - \$2000 minimum food revenue

Tucson Room
\$1000 Reception Site Fee
Evening Wedding - \$5000 minimum food revenue
Daytime Wedding - \$3500 minimum food revenue

Flandrau House
\$1250 Reception Site Fee
\$1500 minimum food revenue

Date: _____ Initial: _____

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. 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.

Prices are subject to change without notice. The enclosed menus reflect the current selections and lowest prices available. 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.

TAXES AND SERVICE CHARGE

The hotel will add 20% service charge as well as the required 8.7% 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.

RICE AND OTHER ITEMS

We do not permit items such as sparklers. Rice, birdseed or confetti may not 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 _____

SIGNATURE _____

DATE _____

Please sign and return to the Catering Office at the Arizona Inn for confirmation of your Wedding.