

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 – Crystal candle holder with taper candle and 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

All Arizona Inn wedding packages include complete on-site professional coordination services:

Your Catering Manager will be your wedding coordinator at the Inn, assisting you with your wedding planning, ceremony and reception.

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 Coordinate a room block and track guest room reservations.
- 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.
- Ø Create a time line for your entire wedding day, including the ceremony and reception.
- Ø Confirm details with any contracted vendors prior to the wedding day.

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 thorough rehearsal of the ceremony, ensuring that everyone in the wedding party is comfortable with the timing and their roles.

Day of the Wedding -

- Ø Remind bridal party of all pertinent instructions on the wedding day.
- Ø Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors.
- 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 the grand entrance, first dance, toasts, cake cutting and other aspects of your reception.
- Ø Coordinate with contracted vendors to ensure timeliness of your event.
- Ø Collect and/or store any personal items you may have brought at the conclusion of the reception.
- Ø Collect all wedding gifts and deliver them to appropriate location at the conclusion of the event.

ARIZONA INN

Wedding Menus

PASSED HORS D'OEUVRES

passed Butler-style on silver trays

Selection A

Miniature Crab Cakes

Crabmeat blended with Fresh Herbs and finished with Stone Ground Mustard Sauce

Chicken Satay

Asian marinated Chicken served on skewers

Ahi Tuna on Crisp Won Tons

with Cucumber Red Onion Relish and Wasabi Crème Fraîche

Belgian Endive Leaves

with Bleu Cheese Mousse and Beef Tenderloin

Dungeness Crab Bouchée

Pastry shell filled with Dungeness Crab

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

Gorgonzola and Beef Tenderloin Empanada

Served in Puff Pastry

Stilton Crostini

with Stilton Mousse and Fig Compote

\$4.00 per piece

(minimum 3 pieces per person)

Selection B

Marinated Ahi Tuna

with Pickled Carrots, Daikon and Sweet Soy Glaze served on a Chinese spoon

Shrimp Ceviche

with Cucumber, Tomato and Cilantro served in a shot glass

Prosciutto Shrimp

Skewers of Shrimp wrapped in Prosciutto

Phyllo Triangles

Feta, Pistachios and dried Apricots

Lobster Gazpacho

served in a shot glass

Potato Cakes with Smoked Salmon

with Tarragon Crème Fraiche

Duck Confit

served on a Sweet Potato Crisp with Cherry Compote

Roast Baby Potatoes

filled with Brie and Fresh Chives

Artichoke Bottoms

with fresh Lobster Salsa

\$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

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

\$20.00 per person, per station

(minimum 3 items per station)

Shrimp and Crab Station

Jumbo Shrimp and Crab Claws

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 8.1% tax

ARIZONA INN

Wedding Menus

PLATED APPETIZER SELECTIONS

Please select one of the following

Crab Cake

*Dungeness Crab served on Ratatouille
with Lemon Herb Dressing*

Garlic Shrimp

Served on Saffron Cappellini with Tomato Basil Relish

Seared Sea Scallops

with Black Olive Potato Puree and Basil Cream Sauce

Antipasto

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

Asparagus, Mozzarella and Tomato

*Fresh Mozzarella with Sliced Tomatoes and
Prosciutto-wrapped Asparagus*

\$16.00 per person

INTERMEZZO COURSE

served prior to entrée

Citrus Sorbet

or

Mango 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

Lemon Meringue Tart
Caramelized Meringue, Fresh Berry Sauce

\$6.50 per person

Opera Cake
Hazelnut Cake, Espresso Butter Cream, Chocolate Ganache

Chocolate Mousse Cake
layered with Chocolate Mousse

Classic Miniature Desserts
Chocolate Torte, Fresh Apple Cobbler and Cheesecake with Berry Compote

Chocolate, Chocolate, Chocolate
Chocolate Torte, White Chocolate Ganache Cheesecake, Chocolate Profiterole

Fruit Trio
Fresh Fruit Skewer, Orange Pound Cake with Berry Compote, and Chilled Mango Bisque

Sampling of Crème Brûlées
Classic, Passion Fruit and Mocha Crème Brûlées

\$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, Profiteroles, Crème Brûlées

\$10.00 per person

Candy Bar
Assortment of traditional favorites displayed in apothecary jars. Candy selections personalized for your wedding. Individual take home bags provided for each guest.

from \$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

Displays of International and Domestic Cheeses

served with Sliced French Bread and Assorted Crackers

Fresh Fruit Skewers

Seasonal Fruits, Melons and Berries

Crudite of Fresh Garden Vegetables

Roasted Red Pepper and Green Herb Dipping Sauce

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SALAD

please select one of the following

Hearts of Romaine

Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Arugula and Spinach

*Dried Apricots, Manchego Cheese, and Walnut Compote
Black Currant Vinaigrette*

Salad of Seasonal Greens

*Shitake Mushrooms, Red Peppers, Sesame Seeds, Bean Sprouts
with a Ginger Soy Vinaigrette*

•

ENTRÉE

please select one of the following

Sautéed Breast of Chicken

with Mushrooms, Shallots and Tomatoes in a Chicken Herb Jus

Grilled Salmon Filet

with Lemon Dill Butter Sauce

Butternut Squash and Sweet Corn Cannelloni

*with Braised Spinach, Creamed Parsnips and Leeks
Carrot Beurre Blanc*

Fresh Vegetable Medley

Chef's Selection of Potato, Pasta or Rice

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$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

select three passed hors d'oeuvres for \$12.00 per person

ARIZONA INN

Wedding Menus

Plated Champagne Brunch

Freshly Squeezed Orange and Grapefruit Juice

Champagne and Sparkling Cider Toast

•

Freshly Baked Breakfast Breads, Danish and Homemade Muffins

Assorted Fresh Bagels

with Flavored Cream Cheeses

Smoked Norwegian Salmon

Minced Red Onion, Lemon, Capers

Fresh Fruit Skewers

Seasonal Fruits, Melons and Berries

•

SALAD

please select one of the following

Poached Pear, Gorgonzola and Toasted Pecans

Mixed Greens with Port Wine Vinaigrette

Marinated Artichokes and Hearts of Palm

Mixed Greens, Teardrop Tomatoes and Citrus Herb Vinaigrette

•

ENTREE

please select one of the following

Quiche Oscar

with Dungeness Crab and Asparagus

Chicken and Wild Mushroom Cannelloni

Creamy Leek Sauce

Southwest Eggs Benedict

Avocado puree, Grilled Tomato and Toasted Chile Hollandaise

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice

Regular and Decaffeinated Coffee, Tea, Herbal Tea or Milk

\$50.00 per person when selecting one entrée

\$56.00 per person when offering a choice of two entrées

ARIZONA INN

Wedding Menus

Gourmet Champagne Buffet Brunch

Freshly Squeezed Orange and Grapefruit Juice

Champagne and Sparkling Cider Toast

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

Arugula and Spinach

Dried Apricots, Manchego Cheese, and Walnut Compote

Baked Salmon Filet

with Champagne Beurre Blanc

Parmesan and Herb Encrusted Chicken

with Basil Cream Sauce

Quiche

filled with Asparagus, Roasted Pearl Onions,
Tomatoes and Peppers

Fresh Vegetable Medley

Chef's Selection of Potato, Pasta or Rice

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$57.00 per person

Add a Miniature Dessert Buffet

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

ARIZONA INN

Wedding Menus

Deluxe Gourmet Champagne Buffet Brunch

Freshly Squeezed Orange and Grapefruit Juice

Champagne and Sparkling Cider Toast

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

Baby Greens

with Balsamic Vinaigrette

Cous Cous Salad

with Pear, Gorgonzola and Pecans

Hearts of Romaine

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

Baked Salmon Filet

with Champagne Beurre Blanc

Fresh Vegetable Medley

Chef's Selection of Potato, Pasta or Rice

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$65.00 per person

Add a Miniature Dessert Buffet

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

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 8.1% tax

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

Salad of Seasonal Greens

*Shitake Mushrooms, Red Peppers, Sesame Seeds, Bean Sprouts
with a Ginger Soy Vinaigrette*

Wedges of Romaine

Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Arugula and Spinach Salad

*Dried Apricots, Manchego Cheese and Walnut Compote
Black Currant Vinaigrette*

•

ENTREES

please select one of the following

Chile Marinated Chicken

Orange Cilantro Sauce and Poblano Relish

Sesame Encrusted Salmon

Black and White Sesame Seeds, Ginger Beurre Blanc and fresh Mango

Mushroom Stuffed Steak

*Flatiron steak filled with Crimini Mushrooms
Port Wine Sauce*

•

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice

to complement entrée selection

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$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

•

SALAD

please select one of the following

Salad of Seasonal Greens

*Shitake Mushrooms, Red Peppers, Sesame Seeds, Bean Sprouts
with a Ginger Soy Vinaigrette*

Wedges of Romaine

Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Arugula and Spinach Salad

*Dried Apricots, Manchego Cheese and Walnut Compote
Black Currant Vinaigrette*

•

ENTREES

please select one of the following

Mushroom Stuffed Steak with Shrimp

Port Wine Sauce and Fire Roasted Tomato Beurre Blanc

Seared Fillet of Salmon and Grilled Breast of Chicken

with Lemon Dill Butter Sauce and Mushrooms, Shallots and Tomatoes in a Chicken Herb Jus

Grilled Rosemary Chicken Breast and Grilled Shrimp

with Natural Herb Jus and Orange Beurre Blanc

•

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice

to complement entrée selection

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$68.00 per person

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

•

SALAD

please select one of the following

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

Marinated Artichokes and Hearts of Palm
Mixed Greens, Teardrop Tomatoes and Citrus Herb Vinaigrette

Wedges of Romaine
Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Toasted Pinenuts, Roasted Red Peppers, Asadero Cheese, Shaved Jicama
Mixed Greens with Cilantro-Lime Vinaigrette

•

ENTREES

please select one of the following

Basil Pinenut Crusted Arctic Char
Tomato and Red Onion Salsa and Lemoncello Beurre Blanc

Chile Rubbed Tenderloin of Beef
*topped with Queso Fresca, Cilantro and Chipotle
Toasted Chile Demi glacé*

Moroccan Spiced Chicken
Mango-Ginger Chutney and Coriander Jus

•

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice
to complement entrée selection

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

*\$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

•

SALAD

please select one of the following

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

Marinated Artichokes and Hearts of Palm
Mixed Greens, Teardrop Tomatoes and Citrus Herb Vinaigrette

Wedges of Romaine
Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Toasted Pinenuts, Roasted Red Peppers, Asadero Cheese, Shaved Jicama
Mixed Greens with Cilantro-Lime Vinaigrette

•

ENTREES

please select one of the following

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

Petite Filet Mignon and Seared Lemon Basil Seabass
with Roasted Garlic and Wild Mushroom Demi Glace and Sweet Chile Beurre Blanc and Arugula

Seared Scallops and Lobster Risotto
Lemongrass Beurre Blanc, Chile Oil and Grape Tomatoes

•

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice
to complement entrée selection

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$78.00 per person

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Plated Dinner Menu ***Selection V***

HORS D'OEUVRES

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

•

SALAD

please select one of the following

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

Marinated Artichokes and Hearts of Palm
Mixed Greens, Teardrop Tomatoes and Citrus Herb Vinaigrette

Wedges of Romaine
Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

Toasted Pinenuts, Roasted Red Peppers, Asadero Cheese, Shaved Jicama
Mixed Greens with Cilantro-Lime Vinaigrette

•

ENTREES

please select one of the following

Juniper Marinated Venison Loin
Black Currant and toasted Pecan Compote
Blackberry-Tarragon Sauce

Grilled Colorado Lamb Chops
Lemon-Rosemary Crust
Lamb Jus

Muscovy Breast of Duck
Fig Compote and Cherry Jus

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato, Pasta or Rice
to complement entrée selection

Baskets of Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$82.00 per person when selecting one entrée

\$88.00 per person when offering a choice of two entrées

add a plated dessert selection for \$6.50 per person

ARIZONA INN

Wedding Menus

Buffet Dinner

STATION HORS D'OEUVRES

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

Crudit  of Fresh Garden Vegetables
decorated with Roasted Red Pepper and Green Herb Dipping Sauce

DINNER BUFFET

SALADS

•

Marinated Artichokes and Hearts of Palm
Mixed Greens, Teardrop Tomatoes and Citrus Herb Vinaigrette

Hearts of Romaine
Herbed Croutons, Shaved Parmesan Cheese, Caesar Vinaigrette

ENTREES

•

Chile Marinated Chicken
Orange Cilantro Sauce and Poblano Relish

Sesame Encrusted Salmon
Black and White Sesame Seeds, Ginger Beurre Blanc and fresh Mango

Mushroom Stuffed Steak
*Flatiron steak filled with Crimini Mushrooms
Port Wine Sauce*

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato or Rice

Freshly Baked Rolls and Butter

•

Coffee, Decaffeinated Coffee, Regular and Herbal Tea or Milk

\$75.00 per person

select three additional passed hors d'oeuvres for \$12.00 per person

*Add a Miniature Dessert Buffet
Chocolate Tortes, Fruit Cobblers, Cheesecakes, Profiteroles, and Cr me Brul es
additional \$10.00 per person*

Arizona Inn Catering Menus
The above prices are subject to 20% service charge and 8.1% tax

ARIZONA INN

Wedding Menus

Grand Buffet Dinner

HORS D'OEUVRES

Wheel of Baked Brie in Puff Pastry
topped with Walnuts, served with French Breads

Grilled Vegetable Platter
with Balsamic Glaze

Seasonal Fresh Fruit Skewers
Seasonal Fruits and Berries

DINNER BUFFET

SALAD

Arugula and Spinach Salad
Dried Apricots, Manchego Cheese and Walnut Compote
Black Currant Vinaigrette

Salad of Seasonal Greens
Shitake Mushrooms, Red Peppers, Sesame Seeds, Bean Sprouts
with a Ginger Soy Vinaigrette

Toasted Pinenuts, Roasted Red Peppers, Asadero Cheese, Shaved Jicama
Mixed Greens with Cilantro-Lime Vinaigrette

ENTRÉES

Carved Roast Tenderloin of Beef
Mushroom Brandy Bordelaise Sauce
with Red Wine and Creamy Horseradish Sauce

Basil Pinenut Crusted Arctic Char
Tomato and Red Onion Salsa and Lemoncello Beurre Blanc

Grilled Breast of Chicken
Mushrooms, Shallots and Tomatoes in a Chicken Herb Jus

Chef's Selection of Fresh Vegetables

Chef's Selection of Potato or Rice

Freshly Baked Rolls And Butter

\$85.00 per person

select three additional passed hors d'oeuvres for \$10.00 per person

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

ARIZONA INN

Wedding Menus

HORS D'OEUVRE RECEPTION

PASSED HORS D'OEUVRES

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

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

BUFFET HORS D'OEUVRES

Crostini Station

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

Grilled Vegetable Platter

with Balsamic Glaze

Wheel of Baked Brie in Puff Pastry

topped with Walnuts, served with French Breads

Carved Roast Tenderloin of Beef

Béarnaise, Bordelaise, Dijon Sauces and Sliced Rolls

Roast Turkey

Dijon Mustard, Cranberry Mayonnaise and Sliced Rolls

Pasta Station of Penne and Tortellini

Marinara, Alfredo Sauce, and Garlic Bread

Elegant Coffee Station

*Chocolate Dipped Strawberries, Assorted Cookies, Sugar Sticks,
Chocolate Shavings, and Freshly Whipped Cream*

\$75.00 per person

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*

\$300

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

Hosted Cocktails – Priced by the Hour

Hourly pricing includes cocktails, specialty beverages, domestic and premium beers, house wine and champagne, sodas and non-alcoholic beverages.

(upgraded wines are available at an additional charge)

Deluxe Bar

House Wines and Champagne

\$15.00 for the first hour

\$8.00 per additional hour

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

Premium Bar

House Wines and Champagne

\$17.00 for the first hour

\$9.50 per additional hour

Hosted Cocktails – Priced on Consumption

(charges will be based on actual consumption)

Deluxe Bar

Smirnoff Vodka

Beefeater Gin

Jim Beam Bourbon

Canadian Club Whiskey

Sauza Silver Tequila

J&B Scotch

Bacardi Rum

Christian Brothers Brandy

\$7.00 per cocktail

Premium Bar

Absolut Vodka

Bombay Gin

Jack Daniels Bourbon

Crown Royal Whiskey

Jose Cuevo Gold Tequila

Dewars Scotch

Myers Dark Rum

Remy Martin VSOP

\$8.00 per cocktail

Domestic Beer

Budweiser

Bud Lite

Coors Light

Miller Lite

\$4.50

Premium Beer

Amstel Light

Samuel Adams Lager

Fat Tire

Heineken

\$5.50

Bass Pale Ale

Dos Equis

Corona

Pilsner Urquell

House Wine Selections

Chardonnay, Cabernet Sauvignon and California Sparkling Wine

\$28.00 per bottle

\$7.00 per glass

Non-Alcoholic / Soft Drinks

Bottled Water

\$4.00

Martinelli Sparkling Cider

\$14.00 per bottle

Sodas

\$3.00

Lemonade

\$3.00

Specialty Beverages

served on beverage station or passed as guests arrive

Margarita Punch

Prickly Pear Margarita Punch

Champagne Punch

Sangria

Fruit Punch

Bloody Mary or Mimosa

\$7.00 per drink

CASH BAR PRICES

(cash prices include tax)

Deluxe Cocktails

8.00

Domestic Beer

5.00

Premium Cocktails

9.00

Premium Beer

6.00

House Wine/Champagne

8.00

Soft Drinks, Bottled Water

4.00 - \$4.50

Bar set-up fee of \$150.00 for each cash bar

Arizona Inn Catering Menus

The above prices are subject to 20% service charge and 8.1% 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 8.1% 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.