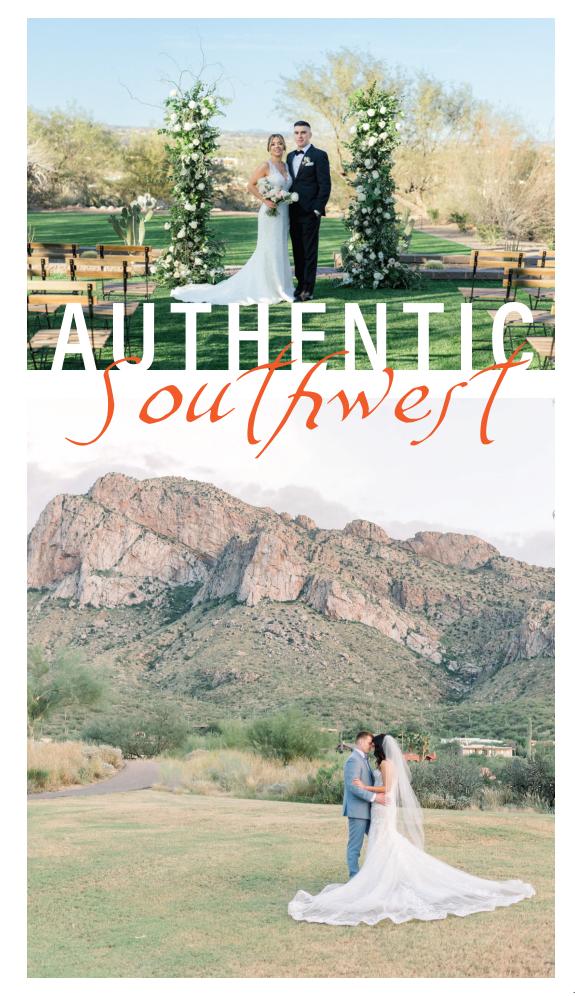




WEDDINGS AT EL CONQUISTADOR









This Could Be "The One"...

So, you got engaged! Congratulations!

Now you're on a quest for the perfect venue to tie the knot, make it official and dance the night away! El Conquistador, frequently recognized by Wedding Wire as a couples' favorite, offers everything you've dreamed of for your perfect day. Our unique and stunning spaces are open to your interpretation to create a memorable and special event.

From intimate gatherings to a guest list of all your family and besties, let us work with you and tend to all the details so you can have an effortless and spectacular day. Look at all we have to offer, then give us a call to arrange a visit – you'll love what you see!

Cheers,

El Conquistador Tucson Catering Team (520) 544-5000 TUSHT-SALESADM@hilton.com









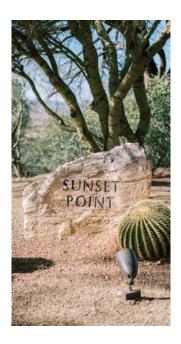
CEREMONY INCLUDES:

- Ceremony Arches (Choice of Wooden Hexagonal or Traditional)
- Upgraded White Wooden Padded Ceremony Chairs
- Skirted Gift Table and Guest Book Table
- Skirted Water Refreshment Station for Your Guests
- Ceremony Rehearsal Services
- Reserved Indoor Space in the Event of Inclement Weather

WEDDING CELEBRATION PACKAGES INCLUDE:

- Complimentary Menu Tasting for up to four guests
- Elegant Floor Length Black, Ivory White Table Linens
- Complimentary Black, Ivory or White Napkins
- Indoor Hardwood Dance Floor (sizing based on hotel inventory)
- Complimentary Décor Including Bistro Cocktail Tables, Banquet Tables, Banquet Chairs, Risers, Glass Votive Candles, And In-House Centerpieces
- Complimentary Champagne/Sparkling Cider Toast During Dinner Reception for All Guests
- Complimentary Two Night Stays in Suites for couple
- Waived Cake Cutting Fee's on Resort Ordered Cakes
- Complimentary Self-Parking
- 20% off on all services at SpaWell
- Custom Honeymoon Amenity provided by Catering Manager









Choose Your View

SUNSET POINT

provides ceremony seating for up to 350 guests

A secluded three-tiered lush green lawn with a breathtaking backdrop of the Santa Catalina Mountains and Pusch Ridge, reflecting warm pastel hues as the sun begins to set.













AUTHENTICALLY SOUTHWEST

Choose Your View

THE LAST TERRITORY

provides ceremony seating and reception seating for up to 175 guests

The Last Territory sets the stage with rustic Southwestern charm and is ready for your personal touches of country chic. Guests will enjoy mingling in the Old West Town courtyard with oversized picnic tables and fire pits while admiring the spectacular mountain views. When you're ready to invite everyone inside for dinner, ring the authentic iron triangle hanging from the wraparound porch and show guests what it means to "Say I Do with a View" in the Southwest.

• Ceremony Option given Last Territory is also used for Reception











AUTHENTICALLY SOUTHWEST

Celebrations

PRESIDIO BALLROOM

provides reception seating for up to 350 quests

From crisp white ceilings and modern chandeliers to its ideal location in the resort and an outdoor patio with valley views, the Presidio Ballroom offers more than 11,000 sq.ft. of modern elegance.

TURQUOISE BALLROOM

provides reception seating for up to 350 guests

The Turquoise Ballroom offers a warm and inviting location to celebrate with your guests while showcasing wood-beamed ceilings and a desert color palette in 11,000 sq.ft.

CORONADO BALLROOM

provides reception seating for up to 120 guests

Warm and cozy, wood-beamed ceilings with a touch of the Southwest in 3,300 sq.ft.

SUNDANCE CAFÉ AND PATIO

provides reception seating for up to 100 quests

Sundance Café transforms in the evening to give guests a unique and stunning venue. Guests can watch the colors of the sunset from the adjacent private terrace with built-in bistro lights.





Plated Dinner

DESERT MARIGOLD PACKAGE

Reception Appetizer

Assorted Imported and Regional Cubed Cheeses, Dried Fruit Medley, Assorted Crackers

Salad Course

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons

Entrée Course

[Choice of 1]

Roasted Breast of Chicken

Chayote Relish and Demi-Glace Garlic Mashed Potatoes, Asparagus & Baby Carrots

Chicken Relleno

Jalapeno Bacon Jam with Chayote Slaw and Poblano Apple Cornbread

Vegetarian and Vegan Options Available

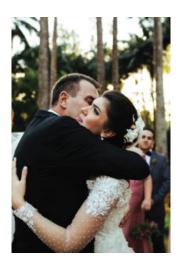
Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

\$97.00++/per person



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Plated Dinner

BLUEBELL PACKAGE

Reception Appetizer

[CHOICE OF 2 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese quesadilla trumpets with red salsa

Corn & green chili fritters with balsamic glaze

COLE

Prosciutto wrapped asparagus with balsamic reduction

Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Watermelon, feta, & mint skewer with agave & lime glaze

Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

Entrée Course

[CHOICE OF 2 ENTREES]

Pecan-Crusted Breast of Chicken with Butternut Squash Sauce

Smoked Braised Barbecue Beef Short Ribs

Grilled Salmon, Citrus Glaze Sauce

All entrees accompanied by Roasted Fingerling Potatoes or Green Chili Mashed

Potatoes, with Petit Squash and Baby Zucchini

Vegetarian and Vegan Options Available

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

109.00 + + per person

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EL CONQUISTADOR TUCSON A HILTON RESORT AUTHENTICALLY SOUTHWEST

Plated Dinner

GOLDEN POPPY PACKAGE

Reception Appetizer

[CHOICE OF 3 APPETIZERS]

HOT

Chicken empanadas with chipotle crema

Raspberry & brie stuffed phyllo

Cheese guesadilla trumpets with red salsa

Guajillo Maple Syrup Chicken and Waffle Sate

Vegetable spring rolls with sweet chili glaze

COLD

Prosciutto wrapped asparagus with balsamic reduction

Tomato, basil, & garlic bruschetta with olive tapenade

Prickly pear glazed smoked pork on cornbread with pickled onion

Brie, pear and walnut phyllo

Soup or Salad Course

[CHOICE OF 1]

Mixed baby greens with organic carrots, tomato, cucumber, and garlic croutons Organic baby spinach with sundried cranberries, candied pecans, queso fresco

Mesclun greens with roasted beets, red radish, jicama, toasted pepitas

Lobster Posole

Butternut Squash Bisque with Chili Spiced Pepitas and Cotija

Caldo de Queso

Cauliflower Bisque

Entrée Course

[CHOICE OF 2 ENTREES]

Seared Airline Chicken, Chayote Slaw

Gaujiilo Filet of Beef

Chicken and Beef: Choice of Tomato Jam/Applewood Smoked Bacon, Shallots Demi Glace

OR Whiskey Jalapeno and Onion Marmalade

Seabass, Garlic Chili Glaze

All entrees accompanied by Dauphinoise Potatoes, Broccolini

Vegetarian and Vegan Options Available

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

119.00 + + per person

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Buffet Dinner

SUNSET

Reception Appetizer

[CHOICE OF 2 APPETIZERS]

HOT

Chicken empanadas with chipotle crema Cheese quesadilla trumpets with red salsa Corn & green chili fritters with balsamic glaze COLD

Prosciutto wrapped asparagus with balsamic reduction Tomato, basil, & garlic bruschetta with olive tapenade

Salad Course

Mixed Baby Greens with Tomato, Roasted Beets, Jicama, Organic Carrots, Queso Fresco, Toasted Pepitas and Assorted Dressings Cucumber Salad with Roasted Red Bell Peppers and Dill Vinaigrette

Dinner Buffet

Pasta Primavera Herb-Roasted Breast of Chicken, Demi-Glace Herb-Roasted Potatoes Chef's Selection of Seasonal Vegetables

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

109.00 + + per person



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Buffet Dinner

SOUTHWEST ROMANCE

Reception Appetizer

[CHOICE OF 3 APPETIZERS]

HOT

COLD

Chicken empanadas with chipotle crema Raspberry & brie stuffed phyllo Cheese quesadilla trumpets with red salsa Corn & green chili fritters with balsamic glaze

Prosciutto wrapped asparagus with balsamic reduction
Tomato, basil, & garlic bruschetta with olive tapenade
Prickly pear glazed smoked pork on cornbread with pickled onion

Salad Course

Mesclun Greens with Grape Tomatos, Organic Carrots, Garlic Croutons, Broccoli, Red Onion, Sliced Black Olives, served with Ranch and Balsamic Dressings Balsamic Glazed Tomato Salad with red onions and mozzarella

Dinner Buffet

Grilled Breast of Chicken, Prickly Pear Barbeque Sauce Beef Brisket, Smokey Demi Mashed Red Potatoes Cowboy Beans Grilled Corn on the Cob Buttermilk Biscuits with Sweet Butter

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

119.00++



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EL CONQUISTADOR TUCSON A HILTON RESORT AUTHENTICALLY SOUTHWEST

Buffet Dinner

EL CONQUISTADOR

Reception Appetizer

[CHOICE OF 4 APPETIZERS]

HOT

Chicken empanadas with chipotle crema
Raspberry & brie stuffed phyllo
Cheese quesadilla trumpets with red salsa
Corn & green chili fritters with balsamic glaze
Vegetable spring rolls with sweet chili glaze
COLD

Prosciutto wrapped asparagus with balsamic reduction Tomato, basil, & garlic bruschetta with olive tapenade Prickly pear glazed smoked pork on cornbread with pickled onion Watermelon, feta, & mint skewer with agave & lime glaze

Salad Course

Organic Spinach with sundried cranberries, candied pecans, jicama, blue cheese and roasted beets with Balsamic Vinaigrette and Ranch Dressings

Chilled Quinoa Salas with roasted squash, red bell peppers, onions, and fresh herbs with lemon vinaigrette

Carving Station with Round of Beef
Au Jus, Horseradish and Brown Mustard, Petite French Rolls
*Chef Attendant Fee of \$175.00 per hour added
Grilled Chicken with Demi-Glace
Penne Pasta with Assorted Roasted Vegetables
Green Beans with Caramelized Onions
Honey Glazed Carrots

Loaded Mashed Potato Bar

Creamy Mashed Potatoes with Bacon, Cheddar Cheese, Sour Cream, Chives and Butter Accompaniments

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Iced Tea

129.00 + + per person

"+2" = Pricing does not include a 25% taxable Service Charge or any applicable taxes. All prices are subject to change. Buffets open over 1 ½ hours are subject to a \$250++ surcharge. A surcharge of \$150++ applies to any buffet under 50 persons





Enhancements

ADDITIONAL APPETIZERS PACKAGE ANY TWO FOR \$15++/ PER PERSON

HOT

Green chili & chicken guesadilla trumpets with red salsa + \$10++ Lamb meatballs with tomato basil sauce + \$12++ Bacon wrapped potato wedges with blue cheese crumbles + \$9++

COLD

Golden beet, mozzarella ball & bacon skewer + \$9++ Strawberry with whipped brie and toasted pepitas + \$8++ Mission fig and goat cheese crostini with toasted walnut + \$9++

LATE NIGHT SNACK BUFFET

Nacho Bar

with chili con queso, quacamole, salsa, sour cream, refried beans, Tortilla chips, chipotle spiced ground beef \$22++/per person

Mini Sonoran Dogs

with pinto beans, pico de gallo, diced onion, roasted jalapeno, mayonnaise, mustard, ketchup \$27++/per person

Slider Station

with ground beef patties & smoked pulled pork, served with sliced tomato, onion, pickles, cheese, ketchup, mustard, mayonnaise, and creamy coleslaw and house made chips

\$30++/per person



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Slice of Heaven

SPECIALTY WEDDING CAKES

Base cake Pricing \$8 per person Includes a choice of 1 cake flavor, 1 cake filling, smooth Buttercream icing. Themed cake/custom cake will be up charged according to intricacy of design at a per person charge. Submit picture to Pastry Chef prior to scheduled tasting.

CAKE FLAVORS

- Chocolate sponge
- White Sponge
- Lemon
- Devils food
- Red Velvet
- Carrot cake

CAKE FROSTINGS AND FILLINGS

- Lemon Cream
- Chocolate mousse
- Raspberry Mousse
- Strawberry mousse
- Buttercream
- French Bavarian
- Cream Cheese
- Add fresh fruit such as Raspberries and Strawberries additional \$2.00 per person

Fondant Icing is an additional \$5 per person – pricing is subject to change based off intricacy of design. Cake cutting fee waived if purchased through resort. Outside cakes will have a \$3.00++ per person cake cutting fee assessed. All cakes purchased and ordered through resort will include a complimentary 6" Cake for their one year anniversary. Client must inquire a minimum of 30 days in advance.



Speak with your Catering Manager about personalizing your wedding cake design.

If you choose to have a cake brought in from your favorite bakery, a Cake Cutting Fee of \$2.50++
per person will be charged.





Raise Your Glass

BEVERAGES & BAR STATIONS

Silver Bar 9.5 / each

Jim Beam or G&W Whiskey, Cutty Sark, Smirnoff or Drakes Organic Vodka, New Amsterdam or Miles Gin, Myers Platinum or Don Q Rum, Sauza Silver or Jose Cuervo Traditional Tequila, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel) 9 / each

Gold Bar 11.5 / each

Maker's Mark, Canadian Club, Dewar's White Label, Stolichnaya or Titos Vodka, Tanqueray, Bacardi Superior, Sauza Blue Reposado or Corazon or Milagro Tequila, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel) 9 / each

Upgraded Wine 12 / each

Cypress Vineyards Chardonnay and Cabernet, Starborough Sauvignon Blanc, Montoya Pinot Noir

*Premium Wines Available By the Bottle

All Bars Include The Following:

Domestic 6 / each (Budweiser, Bud Light, Miller Lite, O'Doul's) Imported/Craft 7 / each (Heineken, Corona, Stella, Blue Moon) Local Craft 8 / each (Four Peaks, Ranch Hand, Oak Creek, Barrio) Soft Drink Beverage 4.5 / each (Assorted Regular and Diet Soft Drinks)

Plain and Sparkling Waters 4 / each Plain Bottled Water 4 / each Sparkling Waters 7 / each N(San Pellegrino, Limonata, Aranciata, Izze or BAI)

BEVERAGES & BAR STATIONS

Silver Brand Bar

1 Hour – 21 / person 2 Hours – 29/ person Additional ½ Hour – 7.5 / person

Gold Brand Bar

1 Hour - 24 / person 2 Hours - 33 / person Additional ½ Hour - 9 / person

Bartender Fee \$150/per bar One bar required for every 100 guests



AUTHENTICALLY SOUTHWEST

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Raise Your Glass CONT. RECEPTION STATIONS

Cordials and Cognac 12 /each

Amaretto Disaronno, Bailey's Irish Cream, Frangelico, Grand Marnier, Hennessey V.S.

Margarita Bar 9.5 / each

Traditional, Prickly Pear, Strawberry, Cranberry

Brunch Bar 10 / each

Variety of Mimosas, Bloody Marys, Screwdrivers, Greyhounds, Gin Fizz

Bloody Mary Bar 11 / each

Variety of Mixes, Pickled Vegetables, Rimers and Garnishes with Vodka, Gin, and Tequila

Martini Bar 12/ each

Classic, Carmel Apple, Conquistador, Strawberries and Cream, French

Alcoholic Punches 185 / gallon

Sangria, Champagne Punch, Margarita, Conquistador Cooler, Bloody Mary

Mixologists Creation 250 / gallon

Custom creation designed with your input but our property mixologist

Non-Alcoholic Options

Mocktail Bar 10 / person

Laughing Buddha, Conquistador Cooler, Ginger Apple, Pomegranate Mojito, Sunshine Berry Fizz, Cucumber Fresca, Italian Soda, Bombay Cola, Prickly Pear, Mango Margarita

Lemonade Stand 8 / person

Pink Lemonade, Thyme and Lime, Hibiscus and Mint, Spicy Cayenne Shandy

Gourmet Coffee Bar 105 / gallon

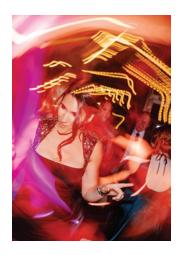
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks

Punch 65 / gallon

Fruit Punch Cooler



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EL CONQUISTADOR TUCSON A HILTON RESORT

AUTHENTICALLY SOUTHWEST

Raise Your Glass CONT.

WINE SELECTIONS [requires 10 days notice]

Presenting our House Wines Canyon Road California (Chardonnay, Cabernet Sauvignon, White Zinfandel) Sycamore Lane Chardonnay Montpellier Cabernet	\$36 Btl \$38 Btl \$38 Btl
Sparkling Opera Prima Sparkling Spain JP Chenet French Brut France LaMarca Prosecco Italy	\$28 Btl \$38 Btl \$30 Btl
White Wines Bullet Moscato Vigneti Del Sol Pinot Grigio Italy Kung Fu Girl Riesling Washington Sonoran Wines Viognier Arizona Starborough Sauvignon Blanc N.Z. Peter Yealand Sauvignon Blanc NZ Hess Select Chardonnay CA Au Bon Chardonnay CA	\$39 Btl \$44 Btl \$40 Btl \$66 Btl \$48 Btl \$55 Btl \$55 Btl
Non-Alcoholic SPARKLING, Martinellis (NA)	\$15 Btl
Red Wines Montoya Pinot Noir CA Toscana Ali Rossa Super Tuscan Italy Cannonball Merlot CA Lesse Fitch Merlot CA Earthquake Zinfandel CA Tobin James Zinfandel CA Klinker Brick Syrah CA Alta Vista Malbec Argentina Rotating Local Red Blend Arizona Vina Equila Crianza Rioja Spain Ancient Peaks Rioja CA Hedges CMS Cabernet Washington Oberon Napa Cabernet CA	\$55 Btl \$50 Btl \$39 Btl \$44 Btl \$65 Btl \$65 Btl \$75 Btl \$75 Btl \$74 Btl \$51 Btl \$65 Btl

Arizona Wines

We offer a selection of local wines from Sonoita, WIllcox, and Verde Valley ranging from:

Reserve List	\$00-210 1
Veuve Clicquot Brut France	\$160 Blt
Taittinger Sparkling Rose France	\$135 Btl
Rombauer Chardonnay CA	\$150 Btl
Merry Edwards Pinot Noir CA	\$135 Btl
Lan Reserve Rioja Spain	\$75 Btl
Gainey Ranch Merlot CA	\$83 Btl
Justin Justification Meritage CA	\$215 Btl
Stags Leap Artemis Cabernet CA	\$592 Btl
Silver Oak Cabernet CA	\$432 Btl

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For The Little Ones

Fruit Cup Chicken Tenders French Fries, Ketchup, Dipping Sauces

Ice Cream Sundae
Soft Drink or Glass of Milk

\$25.00++/per child 6-12y.o. Children 5 and under eat free.

Vendor Meals

Choice of the same entrees as guests, with 50% discount applied



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DJs, Bands and Musicians		
Harpist	Christine Vivona	520-293-2272
Fantastic FIVE Entertainment	Kathleen Montes	520-331-5806
Elite Entertainment	Thomas Dean	520-668-6600
DJ Raza		520-449-0993
Hans Hutchinson (Guitarist/DJ)		520-245-4691
Old Pueblo DJ Co		757-472-4632
Lucky Devils Band		520-661-8790
Dr. Eduardo Minozzi Costa (Guitarist)		520-329-7172
Kim Phillip Bloom (Classical Guitarist)		612-386-3164
Tierra del Sol Mariachi		520-440-4441
Magnolia Strings		225-892-2686
Aracelli Strings (String Quartet)	Carlie	520-975-0124
Photography		
Elyse Hall Photography	Elyse Hall	480-206-4620
Melissa Holland Photography	Melissa Holland	773-520-3939
Tara Leinen Photography		520-343-2385
Lori OToole Photography		520-780-7878
Pure in Art Photography	Tina Kraemer	913-486-3929
Betsy & John Photography	Betsy & John	520-891-1136
Torey Photo	Torey Hayden	520-240-3791
Westend Photography		520-668-5056
As Ever Photography	Jen Corbett	334-560-6019
Videography		
Beyond Video	Glen Meiners	520-624-3081
Black Sheep Video		520-760-0023
Bobby Soltero		520-349-7753
Florists		
Posh Petals	Katie McClain	520-408-0101
Wildwood & Bloom Floral Designs	Chelsea Duncan	520-406-0101
Alexis Grace Florals	Alexis	520-620-0644
Bloom Mayen	Alexis	520-240-2609
Artelier de LaLeur		520-867-8648
Arterier de Lateur		520-546-1338







Party Partners

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- W.V.			111114151
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Jessica Robertson	702-460-1562
Candida Gutierrez	520-603-4971
Megan Crain	520-307-6914
Molee Fitzgerald	520-395-6768
Mallory Combellick	520-222-9920
Natasha Graves	480-744-9631
	813-442-1461
	Candida Gutierrez Megan Crain Molee Fitzgerald Mallory Combellick

Ceremony Officiants

Wendy Ketch	520-437-2497
Irene Swain	505-983-1799

Décor, Centerpieces, Special Linens, Chair Covers, etc.

Frostings	Paloma Ordarte	520-591-4964
Bright Rentals	Deborah Beggs	602-232-9900
Red Diamond Rentals		520-954-4454
A La Carte Rentals		520-444-4437
Event Rents		602-516-1000
Primetime Events (Lighting/Re	ntals)	520-235-7835
Prop it Like its Hot (Photobooth	n)	520-208-0096
Arizona Ice Art		520-579-5322

Salons, Hair & Makeup

Heather Van Houten	520-903-7087
Margarita Go Diva	520-272-0573

Beer Donkeys

Dinky Donkey Adventures	520-500-6761
Haul N Ass Productions	480-406-0898

Transportation

Integrity Transportation	5	20)-7	73	3-	18	4	ç







EL CONQUISTADOR TUCSON A HILTON RESORT

AUTHENTICALLY SOUTHWEST

The Fine Print

FOOD & BEVERAGE

Current prices are indicated on the enclosed menu. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage items must be supplied by the resort. Your Catering Manager will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

SERVICE CHARGE & TAXES

In addition to the prices presented, the Resort will add the customary 25% service charge (28% service charge for outdoor venues) and 8.6% state and local taxes on all Resort services, food and beverages. These are subject to increase.

MENU PREPARATION

Our Resort requires your menu selection and specific requests be finalized thirty (30) days prior to your event/function. Once completed, you will receive a banquet event order for your signature/approval. At this, you may make additions, (cancellations and/or changes).

GUARANTEES

The Resort requires notifying your Catering Manager of the exact number of banquet or reception guests 14 days in advance of your Wedding, we offer then offer a FINAL guarantee at three (3) business days prior to the wedding. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. Our culinary team prepares your food & beverage items for the guaranteed number. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, special orders), these meals will be considered an addition to it.

FUNCTION SPACE

Our Resort reserves the right to alter event function space with notification based upon the increases or decreases in number of expected guests. All outdoor functions must be buffet. If minimum revenue guidelines are not met in food and beverage, the remaining balance will be billed as room rental.

WEDDING PLANNER AND VENUE COORDINATION

We require you hire a Wedding Planner, or at minimum, Day Of Coordinator to ensure all details of your wedding aside from the Venue are perfectly planned. Your Catering Manager will handle all the details related to the venue, including consultation on all food and beverage selections, organize and attend your tasting, provide you with updated estimated expenses throughout the planning process, assist with all wedding details provided by your planner and vendors to create banquet orders and diagrams, be on site to welcome and greet your hired planner and wedding guests, and lastly oversee the venue set up with our banquet staff. Your hired planner will direct all coordination among your chosen vendors, including us, to ensure all details are complete.





BEVERAGE SERVICES

The sale, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. The hotel, as an alcoholic beverage licensee, is subject to regulations promulgated by the State Alcoholic Beverage Commission, violations of which may jeopardize the hotel's license. Consequently, it is the hotel's policy that no beverage of any kind may be brought into the Resort by patrons or guests. In compliance with Arizona Liquor Laws, all alcoholic beverages may not be served or sold to any person after 2:00 a.m.

DECORATIONS

If you select your own décor company, approval must be obtained from your Catering Manager prior to affixing anything to walls, floors and/or ceilings. Use of artificial flower petals, rice, confetti, glitter, small crystal or plastic décor, and sparklers will incur a \$250.00 excessive cleaning fee.

SEATING ARRANGEMENTS / EQUIPMENT

Seating will be at round tables that seat ten (10) people each, unless otherwise requested. Requests for seating of eight (8) or less at round tables is available, but must be specified on your order. The Resort will provide a reasonable amount of chairs, tables, dance floor, risers based on the wedding outlined. This complimentary arrangement does not include special set-up or extraordinary formats that would exhaust our present inventory to the point of requiring rental of additional supply to accommodate your needs.

CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the function If the check is not signed, the billing count of the Resort will be accepted.

LIABILITY

The Resort does not assume responsibility for personal property and equipment brought onto its premises.

