

WEDDINGS BY HILTON TUCSON EL CONQUISTADOR RESORT

Where Memories are Made to Last a Lifetime

Your wedding day is a celebration of the rest of your life with that special someone - making the most sacred of commitments. Together with family, friends, and loved ones, Hilton Tucson El Conquistador will make the day uniquely yours and truly memorable.

Envision your dream day set against the back drop of a beautifully landscaped garden setting, nestled just below the Santa Catalina Mountains, with warm romantic hues and commanding picturesque views. Celebrate with those who mean the most to you in our casually elegant ballrooms and personalized venues. Trust in our experienced Events and Culinary team as they create a day to honor you and the love you have for one another.

Hilton Tucson El Conquistador Golf & Tennis Resort is committed to ensuring your wedding day is nothing less than impeccable, spectacular and as perfect and memorable as you always imagined it would be!





BEAUTIFUL, SCENIC CEREMONY SITES

ceremony site fee \$1,200

WEDDING CEREMONY SITES INCLUDE

Upgraded White Wooden Padded Ceremony Chairs

Skirted Water Refreshment Station for Your Guests Skirted Gift Table and Skirted Guest Book Table

A Reserved Indoor Space is Also Held For Your Ceremony In The Event Of Inclement Weather



WEDDING RECEPTION PACKAGES

 $for \ celebrations \ with \ guests \ of \ 60 \ or \ more$

WEDDING CELEBRATION PACKAGES INCLUDE

Ballroom Rental

Glass Votive Candles to Enhance Your Guest Tables

Complimentary Champagne Toast for the Bride & Groom Table

Hardwood Dance Floor

Overnight Bridal Suite (based on availability)

Discounted Group Room Rate For Your Guests Wishing To Stay Overnight (with a minimum room block of 10 rooms)



I Do With A View



Sunset Point provides ceremony seating for up to 30 - 600 guests

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



Wedding Gazebo provides ceremony seating for up to 400 guests

This elevated gazebo surrounded by an elegantly columned staircase, tranquil water fall and enveloped by blooming annuals and green courtyards offers the most traditional and romantic location to say your "I Do's".



CHIC CELEBRATIONS



Presidio Ballroom provides reception seating for up to 500-550 guests

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



Turquoise Ballroom provides reception seating for up to 500-550 guests

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



CHIC CELEBRATIONS, CONTINUED



The Last Territory with Courtyard provides reception seating for up to 150 guests

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





PLATED MENU CELEBRATIONS

"++" = Pricing does not include a 23% Service Charge or any applicable taxes. All prices are subject to change

I

Mesclun Green Salad

with Sweet and Spicy Pecans, Dried Cranberries Parmesan Cheese, Raspberry Vinaigrette

> Roasted Breast of Chicken with Chayote Relish and Demi-Glace

> > Garlic Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$65.00++ per person

III

Bibb Lettuce Wedge

Julienned Peppers, Aged Bleu Cheese Walnut Infused Vinaigrette

Beef Tenderloin

Seared and Finished with Merlot Demi-Glace

Truffle Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$76.00++ per person

П

Fresh Spinach and Strawberry Salad with Feta Cheese and Balsamic-Orange Vinaigrette

Salmon Strudel

Baked with Spinach and Mushroom Duxelle

Herbed Orzo Timbale Sun-Dried Tomato Basil Sauce

Chef's Selection of Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$69.00++ per person

IV

Caesar Salad

Crisp Romaine Lettuce, Croutons Parmesan Cheese, Rich Caesar Dressing

Duet of

Sirloin of Beef with Demi-Glace

Grilled Salmon with Citrus Glaze

Truffle Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$82.00++ per person

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PLATED MENUS, CONTINUED

GUEST'S CHOICE OF ENTRÉE

Offer your guest their choice of an entrée Selection quantities are due to the hotel 72 hours prior to your event

Mesclun Green Salad with Sweet and Spicy Pecans, Dried Cranberries

Parmesan Cheese, Raspberry Vinaigrette

choice of entrée

Roasted Breast of Chicken with Chayote Relish and Demi-Glace

or

Sirloin of Beef with Demi-Glace

Grilled Salmon with Citrus Glaze

<u>all entrées are accompanied by</u>

Garlic Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$70.00++ per person

CHILDREN'S MEAL OPTIONS

available for children 12 years and younger

FRUIT CUP

choose one

Chicken Tenders

French Fries with Ketchup, Dipping Sauces

or

Grilled Cheese Sandwich with French Fries and Ketchup

or

Slice of Cheese Pizza with a Breadstick

Ice Cream Sundae

Soft Drink or Glass of Milk \$20.00++ per child



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Non-Plated Menus

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EL CONQUISTADOR BUFFET

Salad Display

Mesclun Green Salad with Sweet and Spicy Pecans, Dried Cranberries Parmesan Cheese, Raspberry Vinaigrette

Tomato and Cucumber Salad

Carving Station

Round of Beef Au Jus, Horseradish and Brown Mustard Petite French Rolls

Green Beans with Caramelized Onions

Honey Glazed Carrots

Penne Pasta with Assorted Roasted Vegetables

Grilled Chicken with Demi-Glace

Mashtini Bar

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

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee
Herbal and Iced Tea
\$80.00*++ per person
*\$100 per hour for Chef Carving Fee applies

PUSCH RIDGE BUFFET

Salad Display

Mesclun Green Salad with Sweet and Spicy Pecans, Dried Cranberries Parmesan Cheese, Raspberry Vinaigrette

> Garden Greens Tomatoes, Cucumbers, Black Olives Croutons, Chipotle Ranch

> > Fresh Fruit Salad

Pasta Bar

Baked Rigatoni with Melted Mozzarella Tomato Basil Sauce and Meatballs

> Bow Tie Pasta with Alfredo and Marinara Sauces

Bread Sticks and Herb Focaccia

Chef Specialties

Herb Roasted Chicken

Garlic Mashed Potatoes

Chef's Seasonal Vegetables

Tiered Wedding Cake

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee Herbal and Iced Tea \$70.00++ per person

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RECEPTION ENHANCEMENTS

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to enhance your cocktail reception please select three (3) Add \$15.00++ per person to your menu price

Butler Passed Hors D'oeuvres

Corn Bread with Pork Tenderloin Apple-Apricot Chutney

California Roll

Tomato Bruschetta with Roasted Garlic and Basil

Curried Chicken Salad Profiterole

Prosciutto Ham Wrapped Asparagus

Southwest Sausage En Croûte

Strawberry with Boursin

Grape Stuffed Walnut Cheese Ball

Brie Rosette on Raisin Bread with Mango Chutney

Smoked Salmon Tortilla Roulade

Goat Cheese Crostini with Sun-dried Tomatoes

Hors D'oeuvre Stations

Sweet Corn Green Chili Puffs

Baked Brie with Apricot in a Puff Pastry

Mini Bean Burrito with Tomatillo Salsa

Spanakopita

Chicken Empanada with Chipotle Sour Cream

Artichoke Fritters with Boursin Cheese

Southern Chicken Fingers with Ranch & Honey Mustard Sauces

Southwest Pork Spring Rolls

Fried Fresh Buffalo Mozzarella with Tomato Basil Sauce

Wild Mushrooms Croquette with Black Pepper Aioli

Petite Reuben on Rye Bread

Marinated Grilled Chicken in a Puff Pastry

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WEDDING CAKES

all wedding cakes are topped with buttercream icing unless noted differently

Classic Wedding Cake

Filled with your choice of one Raspberry, Strawberry, Lemon, Chocolate or Vanilla Cream

Red Velvet Cake

Three Moist Layers of Red Chocolate Sponge Cake and Orange Zest Sweet Cream Cheese Filling

Strawberry Champagne Cake

Layers of White Chiffon Cake Sprinkled with Champagne Syrup Filled with White Chocolate Mousse and Fresh Strawberries

Kahlua Hazelnut Mousse Cake

Layers of White and Chocolate Chiffon Cake Sprinkled with Hazelnut Liquor, Filled with Kahlua Mousse topped with a White Espresso Buttercream Icing

French Bavarian

Layers of White or Chocolate Chiffon Cake Filled with your choice of French or Raspberry Bavarian Cream

Carrot Cake

Moist Classic Carrot Cake with Chopped Pecans and Orange Zest Sweet Cream Cheese Filling

Lemon Cream

Layers of White Sponge Cake, filled with Lemon Cream topped with Lemon Buttercream Icing

Please see our Packaged Wedding Celebration Selections for menus that include the cake!

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

If you choose to have a cake brought in from your favorite bakery

a Cake Cutting Fee of \$2.00++ per person will be charged.

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10000 N. Oracle Road, Tucson, AZ 85704 +1 520 544 5000 | www.hiltonelconquistador.com/weddings

WEDDING CAKES | 10



RECEPTION BEVERAGES

a bar stock fee of \$75 for the first three hours (or less) and \$25 thereafter applies "++" = Pricing does not include a 23% Service Charge or any applicable taxes. All prices are subject to change

all bars include the following

Soft Drinks \$4.00++/drink Selection of Regular and Diet Coca-Cola® beverages

Bottled Water \$4.50++/drink Sparkling and flat

SILVER BAR

Liquor
Jim Beam, Seagram's Seven Crown, Cutty Sark
Smirnoff, New Amsterdam, Myers Platinum,
Sauza Silver, Christian Bros. Brandy, Kahlua

Canyon Road Wine
Cabernet, Chardonnay, White Zinfandel

Domestic Beer
\$5.25++/drink
Budweiser, Bud Light, Miller Lite, O'Doul's

Imported Beer
\$6.00++/drink

Heineken, Corona, Stella, Blue Moon

Silver Bar Packages:
1 hour \$17.00++/person
2 hours \$24.00++/person
Additional ½ hour \$5.00++/person

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RECEPTION BEVERAGES, CONTINUED

GOLD BAR

Liquor \$8.50++/drink
Makers Mark, Canadian Club, Dewar's White Label
Stolichnaya, Tanqueray, Bacardi Superior,
Sauza Blue Reposado, Christian Bros. Brandy, Kahlua

Canyon Road Wine \$7.50++/drink
Cabernet, Chardonnay, White Zinfandel

Domestic Beer \$5.25++/drink
Budweiser, Bud Light, Miller Lite, O'Doul's

Imported and Craft Beer \$6.00++/drink Heineken, Corona, Stella, Blue Moon

Gold Bar Packages:
1 hour \$20.00++/person
2 hours \$27.00++/person
Additional ½ hour \$6.00++/person

SPECIALTY BEVERAGES

Punch with Alcohol \$135++/gallon Sangria, Champagne Punch, Flavored Margaritas Non-Alcoholic Punches \$55++/gallon "Margarita", Fruit Punch Cooler, Martinelli's Sparkling Cider, Hot Apple Cider Tropical Mixed Drinks \$8.50++/drink Prickly Pear Margarita, Mojito, Pina Colada, Mai Tai, Blue Hawaiian and More Blended Offerings Gourmet Coffee Bar \$80++/gallon Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks \$8.50++/drink Coffee Cordials Kahlúa, Coffee Royale, Irish Coffee, Keoke Coffee,

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El Conquistador Coffee



RECOMMENDED VENDORS

DJs and Bands		
CE Entertainment	Marc Summersett	520-572-6262
Fantastic FIVE Entertainment	Kathleen Montes	520-331-5806
Weddings of Distinction	Michael McCune	520-586-4581
Satyr Entertainment		520-572-4900
Desert DJs		520-327-2000
Photography		
Steven Palm Photography	Steven Palm	520-625-2867
Elyse Hall Photography	Elyse Hall	480-206-4620
Sara Strom Photography	Sara Strom	520-720-6400
Neal Kreuser Photography	Neal Kreuser	920-470-7777
Chris Richards Photography	Chris Richards	520-904-7778
Something Blue Photography	Jon & Georgina	520-808-9812
KevinChole Photography	Nichole Berry	520-678-5299
Videography		
Beyond Video	Glen Meiners	520-624-3081
Arizona Sight and Sound	Christine Landrum	520-297-5067
Jorgensen Video Production	Mike Jorgensen	520-747-4488
Black Sheep Video	Stephany Keith	520-760-0023
Visual Images Productions	John Monisako	520-546-2040
Atchley Video Productions	Neil Atchley	520-979-1570
Florists		
Focus on Flowers	Petra Wung	520-623-6345
In Full Bloom	Tanya Kratz	520-498-0505
Posh Petals		520-408-0101
Elaine Taylor Fine Flowers	Elaine Taylor	520-429-7191

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RECOMMENDED VENDORS, CONTINUED

Wedding Planners		
Perfectly Planned by Candida	Candida Gutierrez	520-603-4971
Celebrations by Design	Jeri Fitzgerald	520-405-1400
Without a Hitch, LLC	Desiree Groseclose	520-401-7239
Simply Elegant Events	Kim McFate	520-444-7402
Ceremony Officiators		
Patrick Cunningham, M. Div		520-309-5678
George A. Darmody		520-572-2146
Cherisse Belussi		520-237-5211
Musicians		
Harpist	Anne Stigall	520-578-8727
Harpist	Christine Vivona	520-293-2272
Décor, Centerpieces, Special	Linens, Chair Covers, etc.	
Design Definitions	Christie Spencer	520-623-0696
Frostings	Paloma Ordarte	520-591-4964
Celebrations by Silvia		520-971-9838
Maribel's Chair Covers	Maribel Zepeda	520-370-1999
Tucson Party Rentals		520-624-1415
Party Concepts	Barbara DeFazio	520-750-0550
Special Event Table Linens	Donna Haskell	520-326-8040
Salons, Hair & Makeup		
Margarita GoDiva's I Do Hair & Makeu	p .	520-272-0573
Gadabout Salon Spas	8303 N Oracle Rd	520-742-0000
Imagen Salon & Day Spa	475 E. Vuelta Caminata del Rio	520-742-0040
Verve Salon	7025 North Oracle Road	520-297-0747
Kimmy Lopez	on-site service available	520-991-9126
Invitations, Menus, Programs, I	Place Cards	
Celebrations Ink	Andrea Silverman	520-722-9607
Settings, Inc.	Jennifer Miller Grant	520-529-0056

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GENERAL CATERING AND EVENTS INFORMATION

FOOD AND BEVERAGE

Current prices are indicated on the enclosed menu offerings. The quotation is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. 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. Your Event Services or Catering Sales 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 CHARGES and TAXES

In addition to the prices presented, our Resort will add the customary 23% service charge and 8.60% 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 time, you may make additions, (cancellations and/or changes). If more than one entrée is chosen for seated meals, the higher price will prevail.

GUARANTEES

The Resort requires notifying our Catering/Event Services Department of the exact number of banquet or reception guests three (3) business days prior to the start of the event-function. 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. For every function, the resort will set additional seating of 5% above the guaranteed number of guests. Our culinary team prepares your food & beverage items for the guarantee 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. We are unable to reserve banquet space for functions with general admission tickets. Also, it is the guest's responsibility to acquire all necessary licenses and permits required by the state of Arizona and the cities of Tucson and Oro Valley. Meeting room rental fees have been waived or are as noted in your contract based on your total revenue package. If minimum revenue guidelines are not met in food and beverage, the remaining balance will be billed as meeting room rental.

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.

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GENERAL CATERING AND EVENTS INFORMATION, CONTINUED

DECORATIONS / ENTERTAINMENT

If you select your own décor company, approval must be obtained from your Event Services or Catering Sales Manager prior to affixing anything to walls, floors, and/or ceilings.

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/Country Club will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program 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. Dance floors for outdoor functions must be rented at guest's expense. An additional charge of \$2.00/person will be assessed for continental breakfasts which require seating

SECURITY

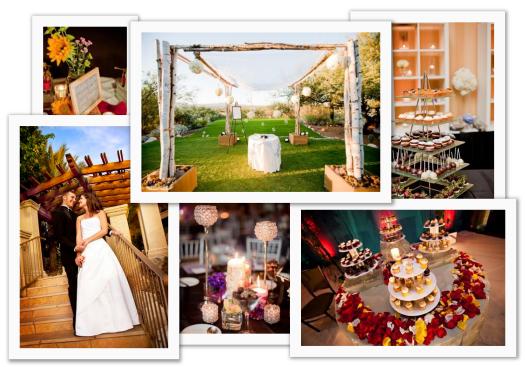
An officer(s) may be arranged, if needed, through your Events or Catering Sales Manager. One security officer per 100 guests must be hired for high school or college student events in addition to any chaperones.

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.



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