



HACIENDA DEL SOL
GUEST RANCH RESORT

Weddings

*A wedding is a wonderful story,
let us be a part of it.*

Timeless setting with exceptional food and service.



Say 'I Do' at Historical Hacienda Del Sol...

Begin your journey in a place you and your guests will remember for a lifetime. Hacienda Del Sol offers an unparalleled setting with historic charm and colorful gardens surrounded by spectacular mountain views. Built in 1929 as an all-girls school, the property evolved into a guest ranch frequented by legendary Hollywood stars and extended visitors. Be a part of our story as we become a part of yours.

Venue Spaces

A variety of indoor and outdoor venue spaces can be used as ceremony, reception, or rehearsal dinner locations, including space with sunset views, city view or mountain views. Space is based upon availability.

Food & Beverage

The food will delight your guests as our talented culinary team assists you with all your food & beverage needs. Under the direction of Executive Chef Ramon Delgado and Banquet Chef Brennan Kelly-Baird, your experience will include the artful creativity of our Forbes four-diamond restaurant creating a culinary experience surpassed by none.

The Spa

Spend some time in our spa facility with a service from our menu of massages & facials. The Spa at Hacienda Del Sol will leave you feeling relaxed & rejuvenated for your big day.

Wedding Planner and Venue Coordination

Hacienda Del Sol requires you hire a Wedding Planner, or at minimum, Day-Of Coordinator to ensure all details of your wedding are seamless for your special day. We take pride in being your venue of choice and will provide an onsite venue coordinator to manage all the details related to the venue and your culinary choices. Your planner will serve as the director of coordination among your chosen vendors, including us, to ensure all details are complete. Wedding Insurance is recommended but not required.

Your venue coordinator will handle the following:

- ✓ Consult on all food & beverage selections in preparation for your Tasting.
- ✓ Provide you with an estimate of expenses during your planning.
- ✓ Assist with wedding details provided by your planner for the banquet event orders.
- ✓ Be on-site to welcome your planner and Wedding guests the day of your big event.
- ✓ Oversee the venue set-up with your wedding planner, vendors and banquets staff for all event spaces, food preparation & other hotel operations.



**Wedding Site Fees:
\$2,500.00 - \$6,000.00**

Site Fee Based on Wedding Date, Availability & Guest Count
(Exclusive of 25% Service Charge and 6.1% Sales Tax)

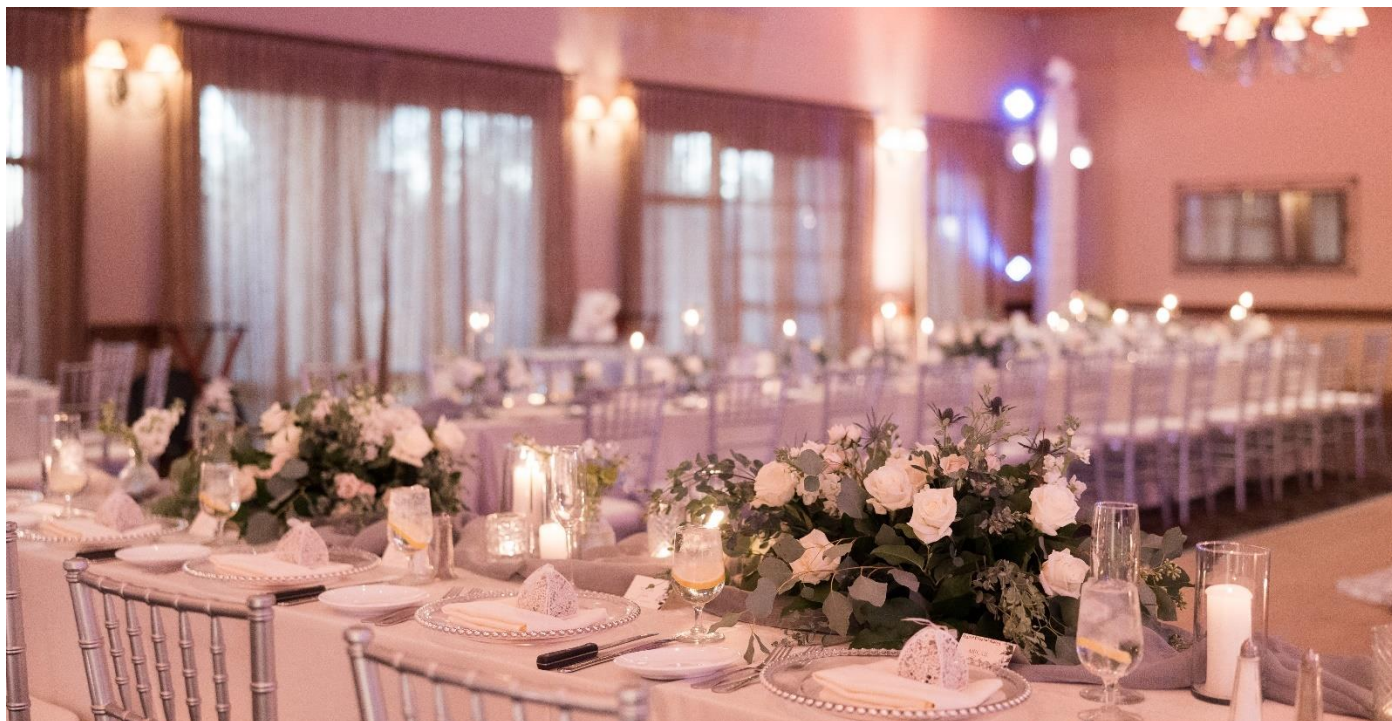
**Food and Beverage Minimums:
\$10,000.00 - \$40,000.00**

(Based on contracted number of guests and exclusive of 25% service charge and 6.1% sales tax)

Your venue package will include:

- ✓ Complete Access to Resort Grounds for Photography
- ✓ One hour on site Ceremony Rehearsal (based on availability prior to wedding day)
- ✓ White wedding chairs (for ceremony and outdoor receptions)
- ✓ Tables (Rounds or Rectangular) for banquet and display. Lounge seating.
- ✓ Banquet chairs (indoor reception), china, barware, glassware, and silverware
- ✓ House Table Linens & Napkins
- ✓ Use of Hacienda Centerpieces & Votives (3 votive candles per table)
- ✓ Dance Floor (indoor use only)
- ✓ Water Station for Guests
- ✓ One complimentary Bartender + Bar Set-Up for Cocktail hour and Reception
- ✓ Private Wedding Signing
- ✓ Menu and Cake Tasting for 4 Guests
- ✓ Complimentary Champagne or Sparkling Cider Toast Night of Wedding for All Guests
- ✓ Complimentary Two Night Stay for Bride in a Suite and Groom in a Sonoran Room
- ✓ Complimentary Chocolate-Covered Strawberries





PLATED RECEPTION

Select from available tiers | All include Hacienda rustic breads, butter and coffee & tea service
Exclusive of 25% service charge and 6.1% sales tax

PASSED HORS D'OEUVRES

Cold Selections

Caprese Bruschetta
Southwest Bruschetta
Strawberries Filled with Walnut
Hummus on Pita with Olive Tapenade (V)
Artichoke-Chevre Cheese Crostini with Cremini Mushroom

Hot Selections

Quesadilla Wedges
Mini Black Bean Chimichangas (V)
Brie Tartlets with Apple & Mint Pesto
Traditional Spring Rolls with Thai Chili Sauce (V)
Mini Spinach-Feta Spanakopita
Crisp Falafel, Mint-Honey Labneh

Chef's Favorites

Prosciutto, Fig Jam, Brie Crostini with Golden Balsamic
Smoked Chicken Pate, Piquillo Pepper, Goat Cheese, Grilled Crostini
Honey Smoked Salmon, Caper Aioli, Lavash
Crab Salad, Old Bay Aioli, Beef Wellington Bites
Rocky Point Shrimp Cocktail Shooter (GF, DF)
Beef Wellington Bites
Seared Tenderloin with Horseradish Crema, Chive Spears on Toast Point





MARIGOLD

\$105 per guest

Select two passed Appetizers from list

SALADS

Select One

Caesar Salad

Parmesan Cheese Curls | Herbed Ciabatta Croutons

Mixed Greens

Crisp Vegetables | Candied Pecans | Balsamic Vinaigrette

ENTRÉES

Select two

Grilled Tenderloin

Garlic Mashed Potatoes | Roasted Carrot & Asparagus | Crispy Shallot | Merlot Jus

Pan-Seared All-Natural Chicken Breast

Garlic Mashed Potatoes | Pearl Onion | Haricot Verts | Carrots | Sherry Reduction

Seared Atlantic Salmon

Crushed Fingerling Potatoes | Grilled Asparagus | Heirloom Carrot | Confit Tomato | Beurre Blanc

VEGETARIAN

Wilcox Beefsteak Tomato (GF - DF - Vegan)

Filled with Wild Rice | Sweet Peas | Asparagus | Artichokes
Mushrooms | Chickpeas | Charred Gold Bell Pepper Coulis



SAGE

\$120 per guest
Select three passed Appetizers from list

SOUP OR SALAD

Select One

Field Greens

Candied Almonds | Dried Strawberries | Goat Cheese Crumbles | Roasted Pear | White Balsamic Vinaigrette

Hacienda Salad

Roasted Gold Beets | Pickled Red Onion | Bleu Cheese | Candied Pecans | Pomegranate Vinaigrette

Tortilla Soup

Crispy Tortilla Strips | Cotija Cheese

Roasted Butternut Squash Soup

Toasted Hazelnuts

ENTRÉES

Select two

Cabernet-Braised Short Ribs

Rosemary Mashed Potatoes | Brussels Sprouts | Roasted Carrot | Cipollini Onions | Ancho Jus

Grilled Beef Tenderloin

Horseradish Potato Gratin | Shallot Confit | Roasted Carrot and Asparagus | Green Peppercorn Sauce

Pan-Seared Chilean Salmon Fillet

Crushed Fingerling Potatoes | Broccolini | Heirloom Carrot | Rosemary Citrus Beurre Blanc Sauce

Sun Dried Tomato-Asiago Stuffed Chicken Breast

Manchego Polenta | Roasted Carrot and Asparagus | Caramelized Cipollini Onions | Garlic Pan Jus

VEGETARIAN

Select one

Risotto

Roasted Butternut Squash Risotto | Seasonal Vegetables | Blistered Cherry Tomatoes

Mascarpone & Fontina Cheeses Cannelloni (G - D)

Fricassee of Tuscan White Beans | Broccolini
Roma Tomato Basil Pesto Broth



AGAVE

\$135 per guest

Select three passed Appetizers from list

SOUP OR SALADS

Select One

Field Greens

Candied Almonds | Dried Strawberries | Goat Cheese Crumbles | Roasted Pear | White Balsamic Vinaigrette

Mint-Compressed Watermelon

Feta Cheese | Arugula | Toasted Pepitas | Agave-Cider Vinaigrette

Spicy Italian Sausage Soup

Kale | Farro

Sweet Corn Bisque

Blue Crab | Cilantro Oil

DUET ENTRÉES

Select one land and one sea | Includes chef's selection of seasonal vegetables and starch

Land

Braised Beef Short Ribs | Guajillo- Garlic Jus

Grilled Filet Mignon | Old Vine Zinfandel Bordelaise

Grilled New York Steak | Chimichurri

Sea

Jumbo Tiger Shrimp | Lemon Garlic Cream

Pan-Seared Sea Scallops | Cauliflower Puree

Chilean Salmon Fillet | Corn-Cilantro Relish

VEGETARIAN

Choose one

Risotto

Roasted Butternut Squash Risotto | Seasonal Vegetables | Blistered Cherry Tomatoes

Grilled Vegetable Stack (GF - V)

Zucchini | Yellow Squash | Portobello Mushroom

Eggplant | Red Onion | Bell Peppers | Asparagus

Tri Color Quinoa Pilaf | Broken Red Chimichurri Sauce



BUFFET OPTIONS

\$120 per guest

Exclusive of 25% service charge and 6.1% sales tax

HISTORIC COURTYARD

Select three passed appetizers (listed under plated options)

SALADS

Local Tender Greens | Black Beans | Roasted Corn | Garbanzo Beans | Cilantro Lime Dressing

Baby Kale Mix | Roasted Golden Beets | Queso Fresco | Pickled Onion | Chipotle Ranch

Wilcox Tomato Caprese | Fresh Mozzarella | Basil | Micro Greens | Balsamico Glaze

Ciabatta Dinner Rolls and Herbed Butter

ENTREES

Grilled Achiote Chicken | Black Bean Corn Succotash

Herb Roasted Top Sirloin Steak | Chimichurri

Cider-Brined Roasted Pork Loin | Prickly Pear Barbeque Sauce

SIDES

Chili-Dusted Fingerling Potatoes

Creamy Polenta & Roasted Vegetables

Grilled Asparagus & Cipollini Onion



THE HACIENDA GALA

\$135 per guest

Select three passed appetizers (listed under plated options)

SALADS

Field Greens | Candied Almonds | Sliced Strawberries | Ricotta Salada Cheese | Pear & White Balsamic Vinaigrette
Iceberg Wedge | Tomato | Pickled Onion | Bleu Cheese | Bacon | Egg | Herbed Dressing
Heirloom Tomato Bisque | Burrata Cream | Parmesan Crouton
Ciabatta Dinner Rolls and Herbed Butter

CARVING STATION

Chef Attendant Fee \$175

Beef Tenderloin Wellington | Mushroom Duxelles
Old Vine Zinfandel-Mustard Bordelaise
Creamy Horseradish Crema & Atomic Horseradish

ENTREES

Chicken Breast Scallopini | Chanterelles Mushroom Marsala Sauce
Char-Grilled Salmon Fillet | Toasted Almonds | Lemon Beurre Blanc
Butternut Squash Ravioli | Roasted Cauliflower | Lemoni-Caper Gremolata

SIDES

Garlic Green Beans | Roasted Carrots
Rosemary Mashed Potatoes



CHILDREN MEALS

PLATED ENTRÉES

\$20 per child

Select one for all Children | Children 5 and under eat free

Grilled American Cheese on Brioche Bread Or Chicken Tenders | Ranch

Fruit Salad and Mac & Cheese

BUFFET

40% off buffet wedding menu pricing | Children 5 and under eat free

VENDOR ENTRÉES

\$45 per vendor

Chef's choice selected from limited menu



DISPLAYED RECEPTIONS

Exclusive of 25% Service Charge and 6.1% Sales Tax

CRUDITES

\$24 per guest

Asparagus | Celery | Carrots | Heirloom Tomatoes | Cucumbers | Radishes

Roasted Garlic Hummus | Ancho Pepper Buttermilk Ranch

CHEESE BOARD

\$28 per guest

Imported and Domestic Cheeses

Aged Vermont Cheddar | Sage Derby | Port Salut | Swiss | Pt. Reyes Bleu | Manchego

Cornichons | Olives | Fig Spread | Cracker Assortment

ANTIPASTO

\$28 per guest

Marinated Olives | Grilled Artichoke Hearts | Basil-Marinated Mozzarella

Balsamic-Roasted Portobello Mushrooms | Grilled Asparagus

Roasted Curried Cauliflower | Focaccia Crostini

CHARCUTERIE BOARD

\$32 per guest

Salami | Prosciutto | Spanish Chorizo | Manchego

Smoked Gouda | Gherkins | Country Blend Greek Olives | Grilled Bread

CHILLED RAW BAR

\$45 per guest

Jumbo Citrus-Poached Shrimp | Marinated Green Tip Mussels

Crab Claws | Freshly Shucked Blue Point Oysters

Lemon Wedges | Classic Cocktail Sauce | Mignonette





WEDDING CAKES

Exclusive of 25% service charge and 6.1% sales tax

Hacienda Del Sol provides a full-service catering facility with in-house Pastry Chef
Starting at \$12 per guest (depending on design)
Includes: one cake flavor | one filling | one frosting

CAKE FLAVORS

Devil's Food Chocolate
Lemon
Red Velvet
Carrot

White
Almond
Banana
Mexican Chocolate

Pink Champagne
Coconut
Chocolate Mint
GF Vanilla or Chocolate

FROSTINGS

Ganache Options
Chocolate
White Chocolate

Butter Cream Options
Traditional White
Vanilla Bean
Chocolate
White Chocolate
Champagne

Whipped Cream Options
Traditional White
Vanilla Bean
Chocolate
White Chocolate

FILLINGS

Mixed Berry Compote
Lemon Curd
Cream Cheese Frosting
Mocha Ganache or
Mousse

Pastry Cream
Dark Chocolate Ganache
Mexican Chocolate
Ganache or Mousse
Coconut Mousse

Peanut Butter Mousse
Salted Caramel Mousse
Chocolate Hazelnut Mousse
Cookies & Cream Mousse

Custom styling elements and rolled fondant will start at \$15 per guest



DESSERT ENHANCEMENT – DISPLAY STATIONS

Exclusive of 25% Service Charge and 6.1% Sales Tax

CLASSIC DESSERT

\$28 per guest

Select three

Raspberry Squares

Classic Cheesecake

Madelaines

Brownies

Blondies

Strawberry Shortcake Trifle

Lemon Bars

CHURRO STATION

\$16 per guest

CUPCAKES

\$48 per dozen

Select: one cake flavor | one frosting

Choose from list on cake flavors

COOKIES AND OTHER SWEETS

\$60 per dozen of each cookie type selected

Almond Biscotti

Mexican Wedding Cookies

Chocolate Chip Cookies

White Chocolate Macadamia Nut

Raspberry White Chocolate

Caramel Chocolate Chip

Saguaro Cookies



LATE NIGHT SNACKS

SLIDER BAR

\$32 Per Guest

Select Three

(Includes Homemade Kettle Potato Chips)

Cheddar Cheeseburger | Bacon

Pulled Pork | Chipotle Honey BBQ Sauce

Crab Cake | Citrus Remoulade

Vegan Patty | Cilantro Mayonnaise

TAQUERIA STAND

\$30 Per Guest

Achiote Pork Al Pastor | Char-Grilled Skirt Steak

Pico De Gallo | Queso Fresco | Chipotle Aioli

Flour Tortillas | Guacamole | Sour Cream | Pepper Jack Cheese | Pico de Gallo

QUESADILLAS

\$32 per guest

Cilantro-Marinaded Chicken | Pepper Jack Cheese | Peppers | Onions

Grilled Steak | Peppers | Onions | Oaxaca Cheese

Three Cheese | Cheddar | Oaxaca | Pepper Jack

Guacamole | Lime Sour Cream | Pico de Gallo

THE ULTIMATE NACHO BAR

\$28 per guest

White Corn Tortilla Chips

Chicken Tinga | Beef Birria | Refried Beans

Pepper Jack Nacho Cheese Sauce

Shredded Lettuce | Diced Tomatoes | Cilantro | Jalapeños | Sour Cream | Salsa Roja



BEVERAGES

Price per drink

Domestic Beer ~ **Hosted: \$9 | Cash: \$11**

Budweiser, Michelob Ultra, Local Tucson Beer

Premium & Import Beer ~ **Hosted: \$10 | Cash: \$12**

Heineken, Dos Equis, Stella Artois

Assorted White Claw ~ **Hosted: \$8 | Cash: \$10**

House Wine ~ **Hosted: \$12 | Cash: \$14**

Varies seasonally consists of Two Reds & Two Whites

House Wine (per bottle) ~ **Hosted: \$55 | Cash: \$65**

Varies seasonally consists of Two Reds & Two Whites

Premium wine selections are available from our award-winning wine list with advance notice.

TUCSON MOUNTAIN TIER ~ Hosted: \$10 | Cash: \$12

*House Vodka, House Gin, Ron Caribe Rum,
Old Forester Bourbon, Canadian Club, Cutty Sark Blended Scotch, Blanco Tequila*

RINCON RANGE TIER ~ Hosted: \$13 | Cash: \$15

*Ketel One or Stolichnaya Vodka, Bombay or Tanqueray Gin, Bacardi Superior Rum, Crown Royal, Jack Daniel's,
Johnny Walker Red or Dewar's Scotch, Herradura Blanco or Reposado Tequila, Grand Marnier*

SANTA CANTALINA TIER ~ Hosted: \$15 | Cash: \$17

*Grey Goose or Tito's Vodka, Boodles or Tanqueray 10 Gin, Mount Gay Eclipse Rum,
Makers Mark, Woodford Reserve, Macallan 12yr or Glenlivet 12yr Scotch,
Cazadores Blanco or Reposado Tequila, Baileys Irish Cream, Hennessy VSOP*

Sodas, Juices & Mineral Waters ~ **Hosted: \$5 | Cash: \$6**

Coke, Diet Coke, Sprite, Ginger Ale, Assorted Juices & Mineral Waters

FESTIVE BEVERAGES

Price per gallon | One gallon serves approximately 25 people

Margaritas: Traditional, Prickly Pear ~ **\$200** | Sangria: Red Pomegranate or White Peach ~ **\$200**

Non-Alcoholic

Hacienda Lemonade | Prickly Pear Lemonade | Arbuckle's Desert Flower Iced Tea

\$65

All beverages are subject to change without notice.

Special Beverage/Liquor Requests may result in additional fees.



OTHER INFORMATION

One wedding per day is hosted to ensure our focus is on your special day.

Vendors may begin setup onsite day of the wedding beginning at 11:00am. All décor and personal wedding items must be removed night of the wedding and taken to the complimentary honeymoon suite or off site by the planners and vendors. A request for pick-up of any rental or décor to occur the day after your wedding must be approved by your wedding specialist and is based on availability.

Billing Information

- Flexible billing based on our guests needs.
- A non-refundable retainer will be due at the time of signing your wedding agreement, your retainer is based on your site fee.
- The final balance is due three business days in advance of your wedding.
- All major credit cards, debit cards, checks and cash are accepted.

Guestrooms:

- A complimentary room block with discounted rates for guests may be available.
- All rooms may be reserved up to 60 days in advance of the wedding at a discounted rate, once the rooms are released guests may continue to call and reserve rooms at the best available rate.
- All rooms may be reserved for up to five days pre and post wedding at the discounted rates offered
- Rates and number of rooms are based on availability.
- Check in is 4:00pm and check out is at 11:00am, early check in or late check out requests may be made with a reservations specialist but are not guaranteed, we recommend planning for a minimum of two nights to ensure your guests are not rushed day of the wedding.

