

Ventana Canyon Golf & Racquet Club

6200 N. Clubhouse Lane
Tucson, Arizona 85750
(520) 577-1400



Site Fee of \$2,200-\$3,000 Includes Your Ceremony & Reception Plus the Following:

CEREMONY

Scheduled ceremony rehearsal
White or Brown garden chairs
Microphone for officiant
Amplification system

Site set-up and breakdown
Water station for guests
Tables for guest book & programs
Linens to cover all tables

MAXIMUM OF 150 GUESTS

RECEPTION

Banquet chairs
White or ivory linens
Mirror tiles with votive candles
Silver table number stands
Dance floor

Champagne toast
Microphone for toasts
Cake cutting
Cake table set-up
Gift & place card tables



Planning & Coordinating

- ◆ The Ventana Canyon Director of Catering will assist with the following:

Act as menu consultant for all food and beverage selections and will work with you and your wedding planner to organize, coordinate and conduct your rehearsal and your wedding ceremony.

Coordinate your ceremony by arranging the bridal party, cueing the music, etc.

Communicate with the vendors for the grand entrance, first dance, toasts, cake cutting and other key aspects of your reception.

- ◆ A Professional Wedding Planner is required for all weddings. The planner will provide:

Music, floral, photography, ceremony officiating, invitations and more.

Personally oversee the details of the bride and groom's room reservation.

Oversee the setup of the ceremony and reception room(s), food preparation and other hotel operations.

Deliver and arrange ceremony programs, place cards, favors and any personal items.





Choice of Service Options

All service options include a salad, entrees with sides, warm bread with butter, coffee, hot tea, & iced tea service. Sales tax and gratuity will be added to prices listed below. Ceremony site fee and food & beverage minimum are dependent on wedding date.

Saguaro Package

\$90 per guest
(Maximum 150 guests)

First Course (choice of one)

Lodge House Salad with choice of dressings
Caesar Salad with Creamy Caesar Dressing, Parmesan Cheese, Garlic Croutons, Olives & Tomatoes

Dinner (choice of three)

Grilled Salmon with Citrus Beurre Blanc
Salmon with Champagne Dill Beurre Blanc
Chicken Picatta with Lemon Caper Sauce
Chicken Marsala with Wild Mushroom Marsala Sauce
Charbroiled Sirloin with Crimini Mushroom Sauce
Charbroiled Sirloin with Merlot Demi Sauce
Vegetable Wellington with Tomato Coulis
Wild Mushroom Strudel with Red Pepper Beurre Blanc

Entree Accompaniments (choice of one)

Seasonal Vegetables and choice of:
Sundried Tomato, Basil, Parmesan Risotto
Garlic Mashed Potatoes
Herb Roasted Baby Marble Potatoes



Passed Hors D'oeuvres (choice of three) +\$10 per guest

Sliced Beef Tenderloin on a Buttered Sourdough Crostini with Cambazola Mousse
Macadamia Crusted Shrimp with Sweet Thai Chili Sauce
Ahi Tuna Tartar with Wasabi Creme Fraiche in a Sesame Cone
Duck Confit, Poached Pear, and Gorgonzola Mousse in a tartlet
Truffled Mushroom Duexelle in a Phyllo Cup
Smoked Salmon with Avocado, Chive Creme Fraiche on Toasted Sourdough
Vegetable Spring Roll with Sweet Chili Sauce

+\$4 per guest

Additional Salad Choices

Ventana Mixed Green Salad with Poached Pears, Candied Pecans, Red Seedless Grapes, Feta Cheese and Red Wine Vinaigrette
Spinach & Arugula Salad with Roasted Beets, Blueberries, Slivered Almonds, Goat Cheese and Raspberry Dressing

Dessert Station (choice of four)

+\$10 per guest

Assorted Truffles
Chocolate Covered Strawberries
Apple Caramel Tarts
Lemon Squares
Mixed Fruit Tarts
Chocolate Squares with Ganache
Layered Parfaits with Berries
Pumpkin Bars
Turtle Cheesecake Squares
Salted Caramel Tartlets

Additional Items Included

Cake Cutting and Service
Private Bar Set Up
Dance Floor Rental
Private Bridal Suite Night of the Wedding

Ventana Package

\$110 per guest (Maximum 150 Guests)

Butler Passed Hors D'oeuvres (choice of three)

Oven Roasted Cherry Tomato and Basil Brushcetta on Parmesan Sourdough Crostini
Artichoke and Spinach Spread Canape
Lemon cello Melon Wrapped Prosciutto
Maryland Crab Cakes with Remoulade Sauce
Chipotle Chicken Salad in a Tortilla Cup with Avocado Mousse
Duck Confit with Cambazola, Candied Pecans, and Poached Pears
Poached Shrimp with Cocktail Sauce
Mushroom Duxelle with Boursin Cheese in Phyllo Cup
Mini Chicken, Mascarpone Cheese and Fig Wellington

Plated Salad (choice of one)

Ventana House Salad
Caesar Salad

Plated Entree Selections (choice of three)

Chicken Jacqueline - Breaded Chicken Scallopini with Baby Portabella Mushroom, Herb, Swiss Cheese Sauce
Herb Crusted Salmon with Meyer Lemon Creme Fraiche Sauce
Apple Brined Pork Tenderloin with Whole Grain Dijon Gastrique
Charbroiled Sirloin with Cabernet Demi-Glace

Choice of Vegetable (choice of one)

Grilled Asparagus
Haricot Vert with Toasted Almonds
Grilled Broccolini with Lemon Vinaigrette
Seasonal Vegetables

Choice of Starch (choice of one)

Herb Roasted Marbled Potatoes with Rosemary and Parmesan
Garlic Roasted Mashed Potatoes
Spinach, Artichoke and Asiago Risotto
Wild Rice Pilaf with Cranberries



Additional Items Included

Cake Cutting and Service
Private Bar Set Up
Dance Floor Rental
Private Bridal Suite Night of the Wedding





Catalina Package \$135 per guest (Maximum 150 Guests)

Butler Passed Hors D'oeuvres (choice of four)

Oven Roasted Cherry Tomato and Basil Brushcetta on Parmesan Sourdough Crostini
 Artichoke and Spinach Spread Canape
 Lemon cello Melon Wrapped Prosciutto
 Maryland Crab Cakes with Remoulade Sauce
 Chipotle Chicken Salad in a Tortilla Cup with Avocado Mousse
 Duck Confit with Cambazola, Candied Pecans, and Poached Pears
 Vegetarian Spring Rolls with Sweet Chili Sauce
 Mushroom Duxelle with Boursin Cheese in Phyllo Cup
 Petite Beef Wellington with Truffle Sauce
 Coconut Crusted Shrimp
 Grilled Chicken Skewers with Peanut Dipping Sauce
 Ahi Tuna Poke on a Wonton Crisp with Tobiko Caviar
 Mini Chicken, Mascarpone Cheese and Fig Wellington
 Poached Shrimp with Cocktail Sauce
 Ancho Chili Rubbed Beef

Plated Salad (choice of one)

Ventana House Salad
 Caesar Salad
 Ventana Bleu Salad with Baby Greens, Bleu Cheese, Spiced Pecans, Green Apples, Blueberries, Citrus Segments, Orange Poppy Seed Dressing
 Mixed Greens with Poached Pears, Candied Pecans, Feta Cheese, Red Seedless Grapes, Red Wine Vinaigrette Dressing

Plated Entree Selections (choice of three)

Artichoke and Parmesan Stuffed Chicken Breast with Herb Pan Jus
 Herb Crusted Salmon with Meyer Lemon Creme Fraiche Sauce
 Apple Brined Pork Tenderloin with Whole Grain Dijon Gastrique
 Sirloin with Roasted Shallot Demi-Glace
 Pan Seared Filet Mignon with Sauce Godart (Prosciutto and Mushroom)
 Grilled Salmon with Meyer Lemon Beurre Blanc

Choice of Starch (choice of one)

Herb Roasted Marbled Potatoes with Rosemary and Parmesan
 Garlic Roasted Mashed Potatoes
 Wild Mushroom Risotto
 Wild Rice Pilaf with Cranberries

Choice of Vegetable (choice of one)

Asparagus and Baby French Carrots
 Haricot Vert with Toasted Almonds
 Grilled Broccolini with Lemon Vinaigrette
 Seasonal Vegetables



Additional Items Included

Cake Cutting and Service
 Private Bar Set Up
 Dance Floor Rental
 Private Bridal Suite the Night of the Wedding

BAR PACKAGES

Choice of charging by consumption or per person, per hour
Minimum of 3 hours

Per Person, Per Hour

DELUXE

\$50 for first 3 hours, \$25 for each additional

Liquors

Tito's Vodka, Beefeater Gin,
Jack Daniel's Whiskey,
Patron Silver Tequila,
Dewars Scotch,
Bacardi Rum

Wines

Merlot, Cabernet, Pinot Noir,
Chardonnay, Pinot Grigio,

Beers

Budweiser, Bud Lite, Coors Lite,
Miller Lite, Stella Artois, IPA,
Dos Equis Amber, Corona

N/A Beverages

Juices, Lemonade, Tea, Coke, Diet
Coke, 7Up, Dr. Pepper,
Ginger Ale, Tonic

PREMIUM

\$65 for first 3 hours, \$30 for each additional

Liquors

Grey Goose Vodka, Kettle One
Vodka, Tanqueray Gin,
Crown Royal Whiskey,
Glenlivet 12 Scotch,
Don Julio Blanco Tequila,
Bacardi Rum,
Captain Morgan, Rum

Wines

Merlot, Cabernet, Pinot Noir
Chardonnay, Pinot Grigio,
Sauvignon Blanc

Beers

Budweiser, Bud Lite, Coors Lite,
Miller Lite, Stella Artois, IPA,
Dos Equis Amber, Corona

N/A Beverages

Juices, Lemonade, Tea, Coke, Diet
Coke, 7Up, Dr. Pepper,
Ginger Ale, Tonic

Charged by Consumption

HOSTED

Price per Drink

Premium Cocktails	\$12/\$15
Deluxe Cocktails	\$10/13
House Wine	\$32/bottle
Domestic Beer	\$7
Imported Beer	\$8
Assorted Soft Drinks	\$4
Bottled Water	\$3

CASH

Price per Drink

Premium Cocktails	\$16/\$19
Deluxe Cocktails	\$13/17
House Wine	\$42/bottle
Domestic Beer	\$8
Imported Beer	\$9
Assorted Soft Drinks	\$5
Bottled Water	\$4

All food and beverage prices are subject to change.