



WESTWARD LOOK

Wyndham Grand Resort and Spa

245 E. Ina Road, Tucson, AZ 85704

520-917-2471

WESTWARD LOOK

From the stunning Sonoran Rooftop to the modern Sonoran Ballroom and lush outdoor gardens, Westward Look offers a variety of beautiful romantic venues and picturesque locations for intimate ceremonies and grand receptions. Our creative teams combine their talents to create a personalized one-of-a-kind experience inspired by your vision.

Nestled high in the foothills of the Santa Catalina Mountains with city views, Westward Look offers genuine Southwestern hospitality that dates back to 1912. The Resort combines the charm of an authentic hacienda-style estate with contemporary comforts setting the scene for your perfect wedding.

Westward Look Wyndham Grand Resort & Spa... the standard for romance, elegance and timeless memories.





LET'S START PLANNING

Ceremony Sites

Sonoran Rooftop Terrace	\$2,000
Chef's Garden Lawn	\$1,000
Palm Terrace	\$750
Canyon or Mesa Terrace	\$750
Vigas Patio	\$750

Included for your ceremony

- Ceremony Seating
- Gift and Guest Book Tables with Linen
- Space for Rehearsal
- Signature Agua Fresca Station
- Bridal Ready Room

All rental fees are subject to applicable taxes.

WEDDING RECEPTION PACKAGES INCLUDE:

Choice of Two Butler Passed Hors d'oeuvres
Champagne or Sparkling Cider Toast
Complimentary One Night Stay in Suite for Wedding Couple
Cake Cutting and Service of Cake with Appropriate Garnish
Dance Floor
Customized Marquee Signage
Guests Choice of Valet or Self parking
Use of Resort Table Linens and Napkins
Special Guest Room Rates for Your Guests with Personalized Room Block Link
Complimentary Use of Dinner Reception Space

Food minimums apply and vary based on function space.



CHOICE OF TWO BUTLER PASSED HORS D'OEUVRES :

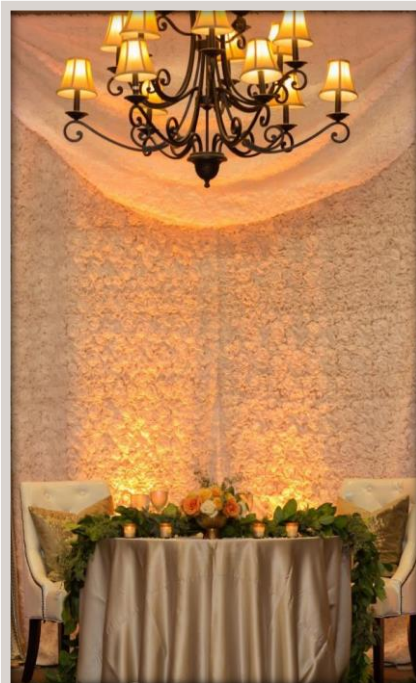
Chef recommends 6-8 pieces per person. Two are included in your package. Additional ones can be added at the pricing listed below:

On Toast - \$8.00 per piece

Country Pork Confit, Wild Berry Compote, Green Apple
 Smoked Salmon, Truffle Egg, Heirloom Tomato
 Honey Roasted Chicken Liver Pate, Pickled Radish
 Garlic Shaved Beef, Horseradish Crema
 Avocado, Pomegranate, Candied Ginger

Spoons - \$7.00 per piece

Wagyu Beef Tartar, Capers, Chopped Chives
 Achiotte Salmon, Fresh Cilantro, Lime
 Antipasto Aged Provolone, Olives, Garlic Salami,
 Oregano
 Rock Shrimp & Avocado, Toasted Jalapeño Corn Crisp
 Lime Marinated Sugar Scallop Ceviche



Chilled - \$9.00 per piece

Serrano Ham, Cantaloupe on Bamboo
 Curried Chicken and Compressed Pineapple Cone
 Pepper-Seared Ahi Tuna on Corn Crisp, Arizona Orange &
 Sweet Chili Glaze
 Duck Confit and Hen Egg - Deviled Egg Style, Fresh
 Snipped Chive, Local Berry
 Smoked Chicken, Roasted Corn, Toasted Chipotle Aioli

Warm – 10.00 per piece

Harvest Willcox Apple and Brie Tostada
 Risotto Arancini, Smoked Tomato Jam
 Short Rib Tartan, Blue Cheese Crust
 Almond Stuffed Date Wrapped in Bacon
 Beef Wellington, Sauce Hollandaise
 Wagyu Hot Dogs, Hot Mustard, Pickled Cucumber Relish

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 8.6% sales tax.
 Please advise Resort Sales Representative of any food allergies prior to event.*

PLATED DINNER

TWO COURSES	-	\$ 105.00	PER PERSON
THREE COURSES	-	\$ 115.00	PER PERSON
DUET	-	\$ 129.00	PER PERSON

Starters

(Select 1 Item)

Hand Pulled Burrata & Heirloom Tomato - Garlic Toast, Balsamic Caviar

Roasted Chicken & Farro Risotto - Sundried Cherries, Currants, Toasted Almonds

Pork Belly "Tostada" - Hot and Spicy Kimchee, Crispy Tortilla, Resort Grown Avocado, Fresh Orange Roasted Butternut Ravioli - Forked Spaghetti Squash, White Currants, Sage Brown Butter

Rocky Point Shrimp "Scampi" - Cannellini Beans and Tasso Ham Stew, Lemon Zest, Basil Oil



Organically Grown Greens

(Select 1 Item)

Hearts of Palm Salad - Teardrop Tomatoes, Orange and Basil, Sherry Wine Vinaigrette

Bibb Lettuce Wedge - Lime Marinated Jicama, Strawberries, Cambozola Cheese, Red Papaya Vinaigrette

Cucumber Wrapped Romaine - Heirloom Tomatoes, Port Wine Marmalade, Goat Cheese Crostini, Oak Barrel Balsamic Vinaigrette

Shaved Brussels Sprouts Salad - Sundried Cherries, Pecorino, Candied Pancetta, Toasted Garlic Vinaigrette

Farm to Fork Greens - Oak Barrel Balsamic Candied Pancetta, Goat Cheese Crostini, Julienne Jicama, Organic Carrot, Red Wine-Basil Vinaigrette

Heart of Romaine "Caesar Salad" - Garlic Crostini, Cracked Pepper, Shaved Parmesan Cheese

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ENTRÉES

(SELECT 1 ENTRÉE FOR YOUR GUESTS. OFFER TWO CHOICES FOR AN
ADDITIONAL \$3.00 PER PERSON. OFFER THREE CHOICES FOR AN
ADDITIONAL \$5.00 PER PERSON.)

Flight

“Brasserie” Spring Chicken – Potato Puree, Haricot Verts, Garlic Thyme Jus

Lemon Pressed Chicken “Bistecca Style” – Garlic Wilted Spinach, Crispy Pancetta, Duck Fat Poached Fingerling Potatoes

Amarillo Marinated Chicken Breast – Black Beans, Crushed Plantain, Red Chimichurri Sauce

Water

Olive Oil Roasted Grouper – Creamed Corn Puree, Butter Thin Green Beans, Overnight Tomatoes & Heirloom Carrots

Grilled Pacific Salmon – Carrot Puree, Tomato Confit, Foie Gras Crouton

Rocky Point Sea Bass – Smokey Lardons, Shrimp Chowder Bisque

Land

Braised Short Rib – Truffle Risotto, English Peas, Candied Baby Carrots, Thyme Jus

Grilled Filet Straight “UP” – Duck Fat Fried Fingerling Potatoes, Spiced Broccolini, Crispy Garlic, Piquillo Pepper Puree

Green Chile Pork Shanks – Green Apple & Braised Red Cabbage, Cracked Pepper, Fresh Thyme

Duets

Filet of Beef & Salmon – Rosti Potato, Wilted Arugula, Overnight Tomatoes, Horseradish Demi

Thyme Pressed Chicken & Pistachio Crusted Sea Bass – Lemon scented Parsnip Puree, Wilted Baby Kale, Candied Heirloom Carrot Beef

Tenderloin “Café de Paris” & Prawn – Foie Butter, Wilted Garlic Spinach, Sunburst Squash Butter, Toasted Gremolata

Braised Short Rib & Salmon – Butter Smashed Rutabagas, Shallots, Spinach, Overnight Tomatoes, Thyme Reduction



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Vegetarian

Vegetable Curry with Basmati Rice – Grilled Marinated Tofu on a Bed of Sautéed Spinach,
Cherry Tomatoes and Toasted Almonds

Sweet Pea Green Risotto – Shiitake Mushrooms, Parmesan Cheese, Fine Herbs (Vegan possible)

Rigatoni Pasta – Summer Vegetables, Three Cheeses, Fresh Oregano

Grilled Portabella Mushroom – Stuffed Eggplant, Asparagus, Roasted Pepper, Cherry Tomatoes,
Balsamic Reduction (Vegan)

Sugar

Your wedding cake sliced and served as dessert with appropriate garnish

Available to accompany your cake at \$4.00 per person:

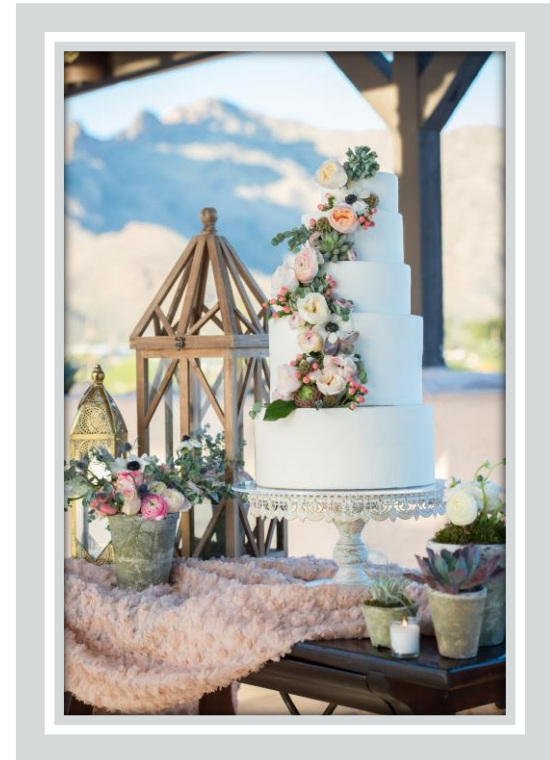
(choice of one)

Chocolate Dipped Strawberry

Edible Flowers

Macaroons

Chocolate Garnish



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DINNER BUFFETS

That's Amore

\$105.00 per person

Starters

Traditional Caesar Salad with Parmesan and Croutons

Caprese Display with Vine-Ripened Tomato with Sliced Fresh Mozzarella Cheese, Garden Basil, Balsamic Glaze and Extra Virgin Olive Oil

Entrées

Cheese Tortellini tossed with Oven-Dried Tomatoes, Mushrooms, Scallions and Roasted Garlic Parmesan Cream Sauce

Pan-Seared Salmon Fillet served with Limoncello Cream on Creamy Parmesan Polenta

Chicken Parmesan on a bed of Linguine tossed in Olive Oil

Accompaniments

Antipasto with Tuscan Grilled Vegetables and Cured Italian Meats Herb Focaccia and Garlic Bread

Sweet

Your wedding cake sliced and served as dessert



Viva Mexico!

\$105.00 per person

Starters

Chopped Salad - Crunchy Iceberg Lettuce, Cotija Cheese, Grilled Peppers, Corn, Tomatoes, Jicama, Avocado, Black Beans, Cilantro - Lime Vinaigrette

Hearts of Palm Salad, Mango, Chayote & Citrus Vinaigrette

Entrées

Pork Carnitas on Mole Rojo - Chile Guajillo, Poblano, & Dark Chocolate Mescal & Lime Marinated Chicken Thighs

Chipotle Grouper a la Parrilla

Accompaniments

Yellow Rice

Veracruz Style Baked Black Beans Farmers Market Fresh Vegetables Warm Flour Tortillas

Condiments: Tomatillo Salsa & Red Tomato Salsa Guacamole, Limes, Oranges & Lemons Sea Salted Tortilla Chips

Sweet

Your wedding cake sliced and served as dessert

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DINNER BUFFETS

Farm to Fork

\$115.00 per person

Starters

House Stretched Burrata – Chefs-Harvested Tomatoes, Sweet Basil from the Garden Prosciutto & Melon Salad, Natural Honey, Freshly Picked Herbs

Queen Creek Farms Roasted Olive – Marinated with Citrus Zest

Salad Bar and Fixin's

Harvest and locally grown produce

Cucumber, Olives, Tomatoes, Sunflower Seeds, Crusty Bread Croutons Red Wine Vinaigrette – Basil Butter Milk Ranch

Entrées

White Fish – Wrapped & Grilled in Banana Leaves

Free Range Butcher Cut Chicken – Chermoula Sauce Grass-Fed Sirloin Steaks – Rosemary Jus

Fed Sirloin Steaks Rosemary Jus

Accompaniments

Seasonal Vegetables – Farmers Market Fresh, Sea Salt Herbs & Extra Virgin Olive Oil

Your wedding cake sliced and served as dessert

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BEVERAGE SERVICE

COPPER TIER

Liquors:

Pinnacle Vodka
Pinnacle Gin
Lunazul Silver Tequila
Cruzan White Rum
Evan Williams Bourbon
Old Smuggler Scotch

Wines:

Jacobs Creek Pinot Grigio
Jacobs Creek Chardonnay
Jacobs Creek Pinot Noir
Jacob's Creek Cabernet
Gambino Sparkling

Hosted Bar

	Copper Tier	Gold Tier
Cocktails	\$12	\$14
Wine by the Glass	\$12	\$14
Wine by the Bottle	\$40	\$47
Craft and Specialty Beer		\$9
Domestic Beer		\$8
Soft Drinks		\$6
Still and Sparkling Water		\$6

GOLD TIER

Liquors:

Tito's Vodka
Bombay Gin
Hornitos Reposado Tequila
Bacardi Superior Rum
Jim Beam Bourbon
Dewars White Label Scotch

Wines:

Kim Crawford Sauvignon Blanc
Kendall Jackson Chardonnay
Meiomi Pinot Noir
J Lohr Cabernet
Ruffino Prosecco

Cash Bar

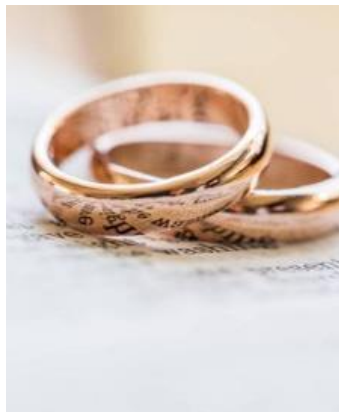
	Copper Tier	Gold Tier
Cocktails	\$13	\$15
Wine by the Glass	\$13	\$15
Wine by the Bottle	\$36	\$42
Craft and Specialty Beer	\$10	
Domestic Beer	\$9	
Soft Drinks	\$6	
Still and Sparkling Water	\$6	



Bartender fee of \$150.00 is required for every 75 guests. Minimum of 50 guests for dedicated bar service.

Maximum bar service for hosted is four hours continuous and for cash bar five hours continuous.

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A DESERT OASIS OF TRANQUILITY

Memorable Events and Extraordinary Celebrations happen here.

Originally built as a hacienda-style family home in 1912, the Westward Look Wyndham Grand Resort and Spa offers an upscale Southwestern experience with modern conveniences. Set on 80 acres of pristine Sonoran Desert, each of our thoughtfully-appointed 241 guest rooms and suites offers a private balcony with breathtaking views of the surrounding Arizona landscape.

Accommodating intimate, micro weddings as small as ten guests to Ballroom events up to two hundred and fifty, your happily ever after is waiting for you...



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