

BEAUTIFUL IN BOTH THE DAY AND THE NIGHT !

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PRICING SITE CHARGES

Site fee Ceremony and Reception:
(please call our event staff for special off-season discounts)
Saturday \$1950.00 – (5 hours)
Sunday \$1500.00 – (5 Hours)
Friday \$1500.00 – (5 hours)

Reception:
Saturday \$1500.00 – (4 hours)
Sunday \$1200.00 – (4 hours)
Friday \$1200.00 – (4 hours)



Weekday Ceremony and Reception: \$900.00 – 5 hours

Weekday Reception Only: \$600.00 – 4 hours

Ceremony Only (must be adjourned by noon): \$650.00

100 people minimum for Saturday wedding

50 people minimum for Sunday and Friday wedding

Minimum food \$32.00 for Saturday events

Site fee includes the use of the property, white linens, china, glass and silverware. La Mariposa provides all tables and chairs in our inventory. La Mariposa will set-up, service and clean-up.

There will be additional charge for tents, and or any special requested linens, and equipment.

AGREEMENT & POLICIES

Thank you for selecting La Mariposa. We look forward to serving you. All reservations and arrangements are subject to management regulations, and the following terms and conditions:

1. **Time Limit:** 4 hour of rental of area for reception, and 5 hours rental for ceremony and reception. Extra time will be charged at \$250 an hour. Noon access to set-up the room for evening events is not part for the allotted time.
2. **Deposit:** No tentative reservations are made. A 25% non-refundable Deposit is required at the time that reservations are made. An additional 25% deposit is due 3 months after booking. Deposits will be applied to the balance of the event.
3. **Refunds:** First deposit is non-refundable. Monies on deposit

in excess of the 25% non-refundable Deposit will be refunded when cancellation is made at least 6 months or more prior to the reserved event date.

4. **Guarantee:** Your guarantee must be received by 12:00 noon, 7 working days prior to the event. When making reservations for your event, an attendance guarantee number is required. All balances are due and payable based upon the minimum guarantee number.
5. **Balances:** All balances are due and payable 1 week prior to the event.
6. **Food:** All food items (except wedding cakes) will be provided by La Mariposa. In figuring the total food and beverage price, we add 20% gratuity and 8.1% sales tax to all food and beverage items.
7. **Flowers and Decor:** La Mariposa does not supply centerpieces. Flowers are the sole responsibility of the party representative. La Mariposa will offer a florist's service to you. No rice or any artificial flower petals are allowed outside, groups may have bubbles, or birdseed. No glitter or confetti is allowed on any tables.
8. **Music:** Volume of music must comply with the law.
9. **Lost and Found items:** La Mariposa is not responsible for any items left behind after an event.
10. **Alcohol:** La Mariposa is the only authorized licensee for selling or serving liquor on the premises. By law, no alcoholic beverages may be brought to the premises including the parking lot. No alcoholic beverages will be served to anyone without legal identification. La Mariposa practices a Reliable Consumption Policy and reserves the right to refuse service to anyone, and to end a reception if laws are violated.



Photo by Amanda Rockafellow Photography

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La Mariposa Resort

1501 N. Houghton Rd.

Tucson, AZ 85749

(520) 749-1099

DELICIOUS CHOICE OF APPETIZERS AND ENTREES!

MENU OPTIONS

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PLATED DINNER SELECTIONS

(please choose 1 entree per person)

\$32.00 per person

Greek Chicken with Artichokes with a hint of Lemon, Red Pepper & Oregano
 Feta Cheese & Spinach Stuffed Chicken Breast with a Shallot Spinach Cream Sauce
 Sunset Chicken encrusted with Herb Breading & Sesame Seeds
 topped with Currant Sauce
 Marinated Grilled Flank Steak topped with Honey Jalapeno Sauce
 Mesquite Grilled Top Sirloin



\$32.00 per person(vegetarian options)

Spinach & Tofu Enchiladas topped with a Green Tomatillo Sauce
 Penne Pasta with tossed Feta Cheese, diced Roma Tomatoes
 & Olives tossed with a Basil Olive Oil
 Portabella Mushroom Vegetable Torte topped with Grilled Vegetables,
 Marinara & Parmesan

\$36.00 per person

Carved Beef Tenderloin with a Merlot Demi-Glace -or- Bearnaise Sauce
 Choice Roasted Prime Rib served with Au Jus & Creamy Horseradish
 Baked Salmon topped with Creamy Dill or Fresh Tropical Salsa
 Baked Mahi Mahi with a light Artichoke Lemon Cream Sauce
 Shrimp Scampi

\$38.00 per person

Filet Mignon
 Petite Filet Mignon & Shrimp Scampi
 Pork Tenderloin Roulade with Dijon Cream Sauce

APPETIZERS

Station Appetizers

Fresh Tortilla Chips and Homemade Salsa \$3.00 per person
 Fresh vegetable tray with dip \$4.50 per person
 Fresh Seasonal Assorted Fruit Tray \$5.00 per person
 Assorted Premium Cheese and Cracker Tray \$5.00 per person
 Brie Wheel en Croute with fresh fruit \$115.00 serves 35 guests

Station -or- Passed Appetizers

\$2.00 each

Toasted Crostini with Buffalo Mazzarella Cheese, Fresh Basil, & Roma Tomato

Wedding Plated Menu – La Mariposa Tucson, AZ

Caribbean style Beef Meatballs
Spanikopita with Spinach and Feta
Tortilla Pin Wheels with Chicken, Cilantro Cream Cheese
Mini-Chimi's - beef or chicken served with homemade salsa
Puff pastry with Spinach, Artichoke and Parmesan Cheese
Chilled Vegetable Rolls Wrapped in Rice Paper (vegan option)
Spinach, Parmesan Cheese & Sausage Stuffed Mushrooms

\$3.00 each

Chicken Satay with Peanut Cilantro Sauce
Grilled Jumbo Shrimp topped with Spicy Cilantro Lemon Cheese
Toritos - fresh bacon wrapped white peppers stuffed with shrimp

**Passed Appetizers are served at no additional charge
Minimum of 25 of one item**

Add 20% service charge and 8.1% tax to the menu prices



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BUFFET MENU

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BUFFETS

Add 20% service charge and 8.1% tax to the menu prices

Southwestern Cookout Buffet \$34.00 per person

Mesquite Grilled Top Sirloin Steak
&
Barbequed Chicken with a honey bourbon sauce
Served with ranch beans & cornbread in place of rolls
and your choice of salad and sides with Fiesta Corn as an option as well

South of the Border Buffet \$32.00 per person

Choose two entrees:

Carne Asada or Chicken Soft Tacos accompanied with shredded lettuce, shredded cheese, sour cream and pico de gallo
Cheese or Sour Cream Chicken Enchiladas with Salsa Tomatillo
Cheese Enchiladas with Salsa Roja
Chicken or Beef Fajitas served with flour tortillas
Green Chili Black Bean Torte
Spinach and Tofu Green Chili Enchiladas
Chile Relleno with Salsa Verde
Chile Relleno Picadillo
All entrees served with:
Crisp salad with garden greens, jicama, red onions, julienne carrots, and tomatoes served with a cilantro vinaigrette dressing and ranch dressing
Freshly made Tortilla Chips and Salsa
Refried Beans and Spanish Rice

Italian Buffet \$34.00 per person

Choice of one Pasta:

Fettuccine with Alfredo Sauce
Baked Manicotti Romano - pasta overstuffed with ricotta cheese & basil
& topped with a marinara sauce
Ricotta - stuffed ravioli with pesto sauce
Penne pasta with diced tomatoes, artichokes and kalamata olives
tossed with garlic basil olive oil

Choose one Entrée:

Chicken Parmesan - breaded breast of chicken with marinara sauce, mozzarella and parmesan cheese
Chicken Marsala - breast of chicken topped with marsala mushroom sauce
Chicken Piccata - breast of chicken sautéed in white wine, lemon and capers
Eggplant Parmesan
Meat or Vegetarian Lasagna
Buffet includes Garlic Bread in place of rolls and your choice of salads and sides

La Mariposa's Create your Own Buffet

Choice of the following Entrees - choose 2 from our "A" selections for \$36 per person, choose 1 from our "A" and 1 from our "B" selections for \$38 per person, or choose 2 from our "B" selections for \$40 per person

"A" Selection Entrees:

Chicken Breast Stuffed with Feta Cheese and Spinach
 Marabella Chicken - boneless breast of chicken topped with spanish olives, dried plums, & capers
 Greek Chicken with artichokes and a hint of lemon and red pepper oregano
 Penne Pasta with a blush vodka sauce served with spicy italian sausage, chicken, bell peppers, red onion & crushed red pepper
 Five Cheese Penne Pasta - buffalo mozzarella, romano, fontina, ricotta & gorgonzola cheese
 Portabella Mushroom Vegetable Torte - layered grilled vegetable topped with marinara and parmesan cheese (vegetarian option)

"B" Selection Entrees:

Carved Prime Rib served with creamy horseradish and au jus
 Grilled Flank Steak drizzled with a honey jalapeno sauce
 Braised Beef Tips in wild mushroom burgundy wine sauce
 Baked Salmon topped with creamy dill sauce -or- tropical mango salsa

Unless otherwise indicated, all entrees include your choice:

Side dishes: (please choose 2)

Green Beans Almondine
 Seasonal Grilled Vegetables - Chef's Choice
 Garlic Herb mashed Potatoes
 Roasted Red Potatoes
 Rice Pilaf
 Steamed Jasmine or Brown Rice

Salads: (please choose 1)

Cesar Salad
 Garden Green Salad with Ranch and Vinaigrette Dressing
 Apple Pecan Salad with Goat Cheese and Balsamic Vinaigrette

Homemade Warm Rolls and Butter**Coffee, Decaf, Hot and Iced Tea Station**

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DRINKS MENU

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BAR

Hosted bar is customized with beverages of choice based on consumption

MENU

Margaritas made with Jose Cuervo \$85.00 per gallon
OR made with well tequila \$70.00 per gallon (a gallon serves 15 to 20 glasses)

Punches

Sangria Punch \$70.00 per gallon
Fruit Punch \$30.00 per gallon

Toasts

Champagne toast \$4.00 per person
Sparkling cider toast \$2.50++ per person

Domestic Beer \$3.50 per bottle

Bud, Bud light, Coors light, and O'Douls
(non-alcoholic)

Imported Beer \$4.50 per bottle

Corona, Heineken, Negra Modelo

Wine by the glass \$6.00

Well Drinks \$4.50

Call Drinks \$5.50
Premium \$6.50
Top Shelf \$7.50 and up
Sodas \$2.00 each

For hosted bars add 20% service charge. Tax is included in the prices above. Billing is based on consumption.



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SPECTACULAR CUSTOM CAKES !

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CAKES

We proudly offer a variety of styles and will create a wedding cake of your dreams.

Red Velvet A unique light chocolate complimented with our French butter cream offers a melt in your mouth taste

Dark Chocolate This moist classic is sure to be the ultimate experience for any chocolate lover

White and Chocolate We combine these feather light white layers with dark chocolate filled with fudge filling

Orange This taste of citrus is an elegant choice for celebrating an outdoor wedding

Lemon Light and lemony, this flavor will create a lasting impression with your guests

Butternut Rum A light buttery taste with a hint of rum and raspberry filling.

Cake Fillings

Strawberry
Chocolate
Raspberry
Orange Cream
Lemon
Bavarian Cream

Icings

All cakes are frosted with a light Italian Butter cream

Cake charge: ask for current options & pricing (Delivery and set-up included. Cake cutting and service is included in the cost.) If another bakery is utilized there will be a cake cutting charge of \$2.50++ per person.



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