

# Ventana Canyon Golf & Racquet Club

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





# Your Ceremony and Reception will Include

## 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

\$75 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  
Charboiled Sirloin with Crimini Mushroom Sauce  
Charboiled 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

\$100 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 \$125 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 one)

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

\$35 for first 3 hours, \$10 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, Heineken Zero, Ballast Point IPA, Dos Equis Amber, Corona

#### N/A Beverages

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

### PREMIUM

\$45 for first 3 hours, \$15 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, Heineken Zero, 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

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

### CASH

Price per Drink

Super Premium Cocktails	\$16/\$19
Premium 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.



# Late Night Snacks

## Option 1

- House Made Pretzels with Poblano Cheese Sauce, Deli and Yellow Mustards
  - French Fries with Ranch and Ketchup for Dipping
- @ \$10++ Per Person**

## Option 2

- Spinach & Artichoke Dip with Tri-Color Tortilla Chips and Mild Salsa
  - Miniature Swedish Meatballs with Peppercorn Sauce
- @ \$11++ Per Person**

## Option 3

- Pigs in a Blanket
  - French Fries with Ranch and Ketchup for Dipping
- @ \$10++ Per Person**

## Option 4

- Totcho/Nacho Bar with Tater Tots or French Fries, Tri-Color Tortilla Chips
  - Queso, Chili, Jalapeños, Black Olives, Diced Tomatoes, Sour Cream, Mild Salsa
- @ \$13++ Per Person**

## Option 5

- Beef/Chicken Taquitos with Avocado Cream
  - Tri-Color Tortilla Chips with Mild Salsa
- @ \$13++ Per Person**

## Option 6

- Miniature Sonoran Dogs
  - Tri-Color Tortilla Chips with Mild Salsa
- @ \$13++ Per Person**





# The Reserve



# The East Lawn

