

Ventana Canyon Golf & Racquet Club

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



Site Fee of \$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 130 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.



Ventana Package

\$110 per guest (Maximum 130 Guests)

Butler Passed Hors D'oeuvres (choice of three)

Hamachi Ceviche, Coconut Leche de Tigre, Mango, Peanuts, Jalapeño
Roast Beef Crostino with Basil Chimichurri
Sicilian Caponata Crostini - Focaccia Bread
Shrimp Cocktail Brochette – Horseradish Cocktail Sauce
Limoncello Cured Gravlox, English Cucumber, Lemon Crème Fraîche
Chicken Tinga Flautas - Smoked Poblano Crema
Bacon-Wrapped Medjool Dates – Blue Cheese Stuffing
Esquites - Mexican Street Vendor's Corn Salad with Lime, Aioli, Cilantro
Braised Short Rib on Potato Crisp with Shallot Jam

Plated Salad (choice of one)

Ventana House Salad
Caesar Salad

Plated Entree Selections (choice of three)

Herb-Roasted Chicken Breast – Thyme Pan Jus,
Grilled Salmon – Lemon-Dill Cream Sauce
Braised Beef Short Rib – Red Wine Reduction
Grilled Vegetable Napoleon – Roasted Red Pepper Coulis, Farro Pilaf

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
Wild Mushroom Risotto
Wild Rice Pilaf with Cranberries





Catalina Package \$135 per guest (Maximum 130 Guests)

Butler Passed Hors D'oeuvres (choice of four)

Ahi Tuna Tostadita – Mango, Avocado, Chile Crunch, Cilantro
 Duck Rillettes, Griddled Bread, Citrus Aigre-Doux
 Hamachi Ceviche, Coconut Leche de Tigre, Mango, Peanuts, Jalapeño
 Roast Beef Crostino with Basil Chimichurri
 Sicilian Caponata Crostini - Focaccia Bread
 Shrimp Cocktail Brochette – Horseradish Cocktail Sauce
 Limoncello Cured Gravlox, English Cucumber, Lemon Crème Fraîche
 Mini Crab Cakes – Cajun Remoulade
 Shrimp Mojo de Ajo Tostaditas - Avocado Salsa
 Chicken Tinga Flautas - Smoked Poblano Crema
 Bacon-Wrapped Medjool Dates – Blue Cheese Stuffing
 Esquites - Mexican Street Vendor's Corn Salad with Lime, Aioli, Cilantro
 Braised Short Rib on Potato Crisp with Shallot Jam
 Mushroom Arancini – Truffle Aioli

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)

Herb-Roasted Chicken Breast – Thyme Pan Jus
 Chicken Marsala – Wild Mushroom Marsala Cream
 Grilled Salmon – Lemon-Dill Cream Sauce
 Pistachio-Crusted Halibut – Orange-Basil Butter
 Braised Beef Short Rib – Red Wine Reduction
 Grilled Petite Filet Mignon – Cabernet Demi-Glace
 Grilled Vegetable Napoleon – Roasted Red Pepper Coulis
 Vegan Eggplant Involtini - Cashew Ricotta, Romesco Sauce, Gluten-Free Bread Crumbs, Chickpea Panisse, Black Olive Caramel

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



BAR PACKAGES

Choice of charging by consumption or per person, per hour

Minimum of 3 hours

Per Person, Per Hour

\$72 for first 3 hours, \$35 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, Michelob Ultra, Stella Artois, Negra Modelo, Modelo Especial, Corona

N/A Beverages

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

Charged by Consumption

HOSTED

Price per Drink
Plus service charge and tax

Premium Cocktails	\$13/\$16
Deluxe Cocktails	\$11/14
House Wine	\$40/bottle
Domestic Beer	\$8
Imported Beer	\$9
Assorted Soft Drinks	\$5
Bottled Water	\$4

CASH

Price per Drink
Inclusive Pricing

Premium Cocktails	\$17/\$21
Deluxe Cocktails	\$15/19
House Wine	\$51/bottle
Domestic Beer	\$11
Imported Beer	\$12
Assorted Soft Drinks	\$7
Bottled Water	\$6

All food and beverage prices are subject to change.