Weddings
by Loews Hotels

Intimate Weddings at the Flying V

Eat, Drink & Be Married
Mouth Watering Restaurant Menus,
Breathtaking Views

The Flying V at Loews Ventana Canyon Resort
7000 North Resort Drive
Tucson, AZ 85750
520-529-2020
loewshotels.com/ventana-canyon
Congratulations on Your Engagement

The Flying V is delighted you have considered us to be part of your wedding day!

Thank you for your consideration of The Flying V as a location for your wedding. On behalf of the entire team, we look forward to the opportunity of welcoming the wedding guests to our desert sanctuary in 2020.

We offer gorgeous views from our patio overlooking the 18th hole and the lake with views of the Catalina Mountains to luxurious indoor spaces that can be designed and transformed to match your vision down to the tiniest detail.

Loews Ventana Canyon Resort introduces “FLAVOR by Loews Hotels,” a new culinary experience showcasing hyper-local flavor that captures the essence of Tucson. We partner with local eateries who inspire us and in turn, take our culinary experiences to the next level.

It’s my pleasure to assist you in planning a one-of-a-kind wedding. Please let me know if you have any questions.

Thank you once again for your consideration. We hope to welcome you and your guests to our Desert Sanctuary Icon, reimagined for your special day!

Sincerely,

Bonnie Finlay
Ceremonies at Flying V

Stone Patio
Our Stone Patio has a colorful garden background with views of the lake and can accommodate up to 20 guests.
Setup fee at $750 + tax

Lakeside Patio
Our Flying V Patio overlooks the lake and 18th Canyon Course hole and can accommodate up to 20 guests.
Setup fee at $750 + tax

Ceremony Package includes
- Dedicated (1) hour rehearsal time,
- Setup and tear down day of ceremony.
- Ceremony space for up to three (3) hours day of wedding, including set up and tear down.
Hors d’Oeuvres

Cold
Ceviche Tostada, Cured Shrimp, Clamato, Avocado Mousse
Ahi Cucumber, Ahi Tataki, Cilantro, Soy ginger Glaze
Pork Rillete, Fig Jam, Crostini
Avocado and Crab Salad Phyllo Cup
Deviled Eggs, Pickled Mustard Seeds
Pear and Feta Skewers, Lemon Oil, Cracked Black Pepper

Hot
Black Bean Empanada, Chipotle Aioli
Chorizo Empanada, Mole, Sesame Seeds
Crab Cake, Ancho Remoulade, Chive Oil
Mini Beef Wellington, Béarnaise Sauce
Paella Croquette, Saffron Crema, Smoked Salt
Citrus Grilled Shrimp Skewers, Carrot Citrus Cocktail Sauce

Reception Enhancements

Imported Cheese
Assorted Semi, Hard & Soft Cheese, Fresh Berries, Breadsticks, Grilled Baguettes, Crackers, Lavosh
$567.00++ per display, serves 35

Crudités
Heirloom Tomato, Broccoli & Purple Cauliflower Florets, Baby Carrots, Wilcox Cucumbers
Chipotle Ranch, Point Reyes Dip, Tepary Bean Hummus
$283.00++ per display, serves 35
Wedding Reception Package
Each of our wedding receptions include the following

One Hour Cocktail Reception
Selection passed hors d’oeuvres
One-Hour Hosted Catalina Bar

Three-Course Dinner
Choice of salad
Choice of entrée selection
Assorted Rolls and Butter
Champagne Toast

Dessert
Cutting and service of your wedding cake
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and assorted herbal teas

Includes:
• Champagne or Cider Toast
• Tables, Standard Chairs, China, Silverware, Stemware, Glassware
• Selection of Hotel Floor-length Linens and Napkins
• Three (3) Votive Candles Per Table
• Dance Floor, DJ Table, Staging for DJ or Band
• Staging for Sweetheart Table or Head Table
• Display Table for Cake, Gifts, Escort Cards and Favors
• Special Guest Rates Available for Overnight Guestrooms*
• Complimentary Self-Parking Rates for your Guests
• Total Service Time of Four (4) Hours, $750 per hour Labor Fee will be applied for additional hours
• Discount on Golf Rates at our Tom Fazio Golf Courses
Marquis Package $90
One Hour Cocktail Reception
Selection of 2 Hors D’Oeuvres
One Hour Catalina Bar

Plated Dinner
Organic greens, Beets, chili pecan, asparagus, aged cheddar, citrus vinaigrette

Choose 1 entrée:
Pan roasted chicken breast-
Sweet potato, poblano chili, bacon lardons, cipollini onion, cherry glaze

Prosciutto wrapped chicken breast-
Garlic spinach, grilled asparagus, pistachio, ancho chili demi

Wedding Cake Cutting and Service
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and assorted herbal teas

Emerald Package $100
One Hour Cocktail Reception
Selection of 2 Hors D’Oeuvres
One Hour Catalina Bar

Plated Dinner
Choose 1 salad:
Mizzuna salad
Roasted beets, preserved lemon, Point Reyes, creamy fennel dressing

Endive salad
Agave Asian pear, sunflower seeds, shaved parmesan, tomato-balsamic reduction

Choose 2 entrées:
Organic salmon
Rutabaga, beets, turnip, piquillo pepper emulsion

Seared Diver scallops-
Shaved fennel & grape salad, sweet corn puree, pistachio dust

Beef Tenderloin-
Garlic mashed potato, roasted carrots, cascabel demi

Wedding Cake Cutting and Service
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and assorted herbal teas
Radiant Package $110

One Hour Cocktail Reception
Selection of 2 Hors D ’Oeuvres
One Hour Catalina Bar

Plated Dinner

Choose 1 salad:
Heirloom tomato
Burrata, pickled onion, basil, cracked pepper, balsamic

Warm Panzanella salad
Wilted greens, crispy bread, tomato, asparagus, cucumber, Thyme olive oil

Choose 2 entrées:
Cedar River ribeye
Rosemary potato, root vegetable, fresh horseradish

Grilled organic salmon-
Squash, tomato, shrimp, lemon garlic broth

Braised short rib-
Parmesan polenta, wild mushroom, maple demi

Wedding Cake Cutting and Service
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and assorted herbal teas

Kids Meal | $30 per person
Kids 12 years and under, choice of one entrée

Choice of Starter
Fresh fruit cup

Choice of Entrée
Baked chicken fingers
Cheeseburger
Grilled cheese sandwich
Pepperoni pizza

Choice of Dessert
Giant chocolate chip cookie brownies
Milk, Lemonade, Apple Juice

Vendor Meal | $30 per person

Choice of Entrée
Chicken Cobb Salad

All Beef Patty served on a Brioche Bun with French Fries
Lettuce, tomatoes, onions, pickles
Baked Chicken Tenders served with French Fries
Freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and iced tea
Beverage Packages

The Hosted Bar
All drinks priced individually and charged on consumption

<table>
<thead>
<tr>
<th>Item</th>
<th>Ventana</th>
<th>Catalina</th>
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</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$13</td>
<td>$12</td>
</tr>
<tr>
<td>Wines by the Glass</td>
<td>$13</td>
<td>$12</td>
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<tr>
<td>Imported Beer</td>
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<tr>
<td>Domestic Beer</td>
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<td>$7</td>
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<tr>
<td>Soft Drinks and Bottle Waters</td>
<td>$5.75</td>
<td>$5.75</td>
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Package Pricing Per Hour Per Person
Estimate 2 Drinks Per Person Per Hour. Guarantee of Total Attendance at Event is required.

Ventana Collection
One-hour | $30 per person
Two-hours | $48 per person
Three-hours | $75 per person

Catalina Collection
One-hour | $28 per person
Two-hours | $45 per person
Three-hours | $70 per person
**Ventana Collection**

Piper Heidsieck Champagne, Miraval Rose, Kim Crawford Sauvignon Blanc, The Calling Chardonnay, Cavielliere D’Oro Campanille Pinot Grigio, Benziger Merlot, La Crema Pinot Noir, Decoy by Duckhorn Cabernet Sauvignon

Ketel One, Bacardi 8, Hendricks, Patron Silver, Crown Royal, Glenfiddich 12 year, Maker’s Mark

**Catalina Collection**

Lunetta Prosecco, Font Freye by La Gordonne Rose, La Crema Chardonnay, Barone Fini Valdadige Pinot Grigio, Benziger Sauvignon Blanc, Mark West Pinot Noir, Tribute by Benziger Cabernet Sauvignon, Bodegas Aruma by Lafite Rothschild Malbec

Absolut, Bombay, Bacardi, Exotico Blanco, Jack Daniels, Canadian Club
Dewar’s White Label

**Beer Collection**

Budweiser, Bud Light, Miller Light, Voodoo Ranger IPA, Corona Extra, Stella Artois, Blue Moon Belgian White, Truly, Heineken NA

**Signature Cocktails**

Classic Margaritas
$160 per gallon

Prickly Pear Margaritas
$170 per gallon

Mexican Sangria, Mojitos and Mai Tais
$155 per gallon

Bar Station Fee of $150.00 per bar, one bar per 75 people.
Cash Bar requires an additional cashier with a fee of $100, for up to (4) hours, $25 per cashier per additional hour