Loews Weddings

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A Beautiful Setting for Your Wedding

The wedding of your dreams becomes a spectacular reality—and an unforgettable retreat for your guests—at Loews Ventana Canyon, the ‘window’ to the Soul of the Sonoran Desert. Whether you envision an intimate affair, or an elaborate event, our highly awarded creative and culinary teams can help you design an unforgettable day or night. Our one-of-a-kind destination has inspired brides, grooms and guests worldwide, year after year.

From the moment you arrive, you’ll realize what makes Loews Ventana Canyon exceptional: Tucson’s only natural waterfall, our lush gardens, breathtaking desert and mountain views, sparkling night skies and refreshing mountain air.

Choose from elegant indoor and outdoor settings. Before and after your event, we invite your guests to explore the many activities we offer, from relaxing to invigorating. We’re talking golf, tennis, desert hiking, trail-riding, stargazing and swimming and, of course, our luxurious spa retreat.

We offer elegant ceremony and reception locations, ranging from stunning outdoor spaces with magnificent mountain and desert views to luxurious indoor spaces that can be designed and transformed to match your vision down to the tiniest detail.

Loews Ventana Canyon is the perfect balance – the grandeur and the intimacy, the indoor and the out, the dramatic and the calm. Our environmentally-inspired resort is a place to escape, be still and absorb the natural, unexpected beauty.

The Catering Team will be delighted to arrange for a property tour and consultation!
Additional Details For Your Wedding

Ceremony Locations & Fee

Upper Terrace, $1300.00 (seats up to 250 guests)
Waterfall, $750.00 (seats up to 40 guests)
Ceremony Fee Includes

- Gift table
- Guest book table
- Banquet chairs
- Water station for your guests
- Ceremony rehearsal space
- Getting ready room day of wedding for the bride
- Reserved indoor space for weather back up

Wedding Package Includes

- Complimentary menu tasting for 4 for booked weddings
- Butler passed hors d’oeuvres
- Custom wedding cake
- Indoor hardwood dance floor
- Glass votive candles for the cocktail reception and dinner
- Standard floor length linens and napkins
- Glassware, flatware and dinnerware
- Banquet chairs
- Complimentary suite for the wedding couple for 2 nights
- Spa Services-10% off for members of the wedding party
- Group room rate for your guests (minimum block of 10 rooms)
- Complimentary self and valet parking

Let Us Help You Plan Your

- Bridal Shower
- Rehearsal Dinner
- Farewell Brunch

Ask Us For More Information
Menus
Premium Wedding Package Comes With:

- Butler Passed Hors d'oeuvres
- One Hour Hosted Bar for the Cocktail Reception*
- Champagne or Cider for the Wedding Toast
- Choice of One Salad and up to Two Entrees **
- Custom Wedding Cake
- Coffee Service
- Complimentary Tasting for up to 4 Guests
- Complimentary Suite for the Wedding Couple for 2 Nights

$90.00++ per person

*One Hour Hosted Bar for Cocktail Reception is for the Tortolita Level Bar. Bar can be upgraded for an additional cost. Estimate 2 drinks per person per hour. Guarantee of Total Attendance at Event is Required.

**Package entrees are based on Tier 1. Entrees can be upgraded to Tier 2 for an additional $8.00++ per person or Tier 3 for an additional $15.00++ per person.
Plated Dinners
Includes choice of 3 butler passed hors d’oeuvres, a salad, up to two entrees, custom wedding cake & coffee service

Butler Passed Hors d’oeuvres

Cold
Gazpacho, Vegetable Skewer, Prickly Pear Froth
Tomato Basil Caprese
Ceviche, Pico de Gallo, Lime
Jalapeno & Manchego Cheese Stuffed Olive Croquettes, Almond Crunch
Compressed Watermelon, Feta, and Cilantro Pepita Pesto
Spanish Peppadew & Arizona Goat Cheese Spoon, Serrano Crisp
Baby Garden Vegetables and Tepary Bean Hummus Martini

Hot
Potato Croquettes and Sun-Dried Tomato Aioli
Soba Noodle Wrapped Tofu, Salsa Verde
Chorizo Empanadas, Paprika Garlic Aioli
Shredded Chicken Tacos, Cabbage, Charred Tomato Salsa, Saguaro Seeds
Avocado Spring Roll, Prickly Pear Soy Sesame Sauce
Pork Belly & Mesquite Smoked Mushrooms, Tomatillo Jam
Choice of Salad
Select One

Baby Kale and Pear Salad
Celery Hearts, Shaved Baguettes, Tomatoes, Red Wine Mustard Vinaigrette

Citrus & Baby Beets Salad
Watercress, Pecans, Orange Agave Vinaigrette

Red Quinoa & Avocado Salad
Charred Romanesco, Red Oak, Sweet Potatoes

Baby Spinach Salad
Cabrales Cheese, Heirloom Carrots, Blue Berries, Anju Pear, Honey Walnut

Olive Oil Roasted Heirloom Tomatoes
Goat Cheese, Basil, Pomegranate, Avocado, Maldon Salt

Locally Grown ‘Merchants Garden’ Greens Salad
Blistered Grapes, Garden Herbs, Goat Cheese Crisp, Seasonal Vegetables

Shaved Vegetables Salad
Locally Sourced, Vegetables of the Month,
Shaved Pecorino Toscana, Baby Greens, Ciabatta Crunch
Kale Stuffed Tomato

Ventana Caesar Salad
Romaine Hearts, Shaved Parmesan, Grilled French Bread, Tomato, Ancho Chili Dressing
Choice of Entrée
Select Up To Two Entrees From One Tier

**Tier 1**
Citrus Brined Grilled Chicken Breast
Yukon Potato Puree, Baby Vegetables, Demi

Braised Short Rib
Butternut Squash Risotto, Root Vegetables, Orange Gremolatta, Jus

Organic Salmon,
Lemon Vegetables Risotto, Roasted Artichokes, Rustic Fennel Stew
$75.00++ per person

**Tier 2**
Stuffed Chicken Breast
Corn & Green Chili Stuffed, Carrot Chipotle Puree, Potato Hash

Herb Grilled Filet of Beef
Green Chili Potato Gratin, Demi
Agave Roasted Carrots, Wilted Greens, Shaved Cotija

Market Grouper
Roasted Golden Beets, Crisp Fingerlings, Charred Onions
$82.00++ per person

**Tier 3**
Roasted Duck Breast
Foie Gras Hash, Figs, Pine Nuts, Orange Pepper Gastrique

Mesquite Smoked Beef Short Rib
Pork Belly Stuffed Twice Baked Potato, Creamed Spinach

Diver Scallops
Crisp Pork Belly, Parsnip, Roasted Apples, Artichoke, Crispy Serrano Ham
$90.00++ per person
Children’s Plated Dinner

(FOR CHILDREN 11 YEARS AND YOUNGER)

Select One:
- Fruit Cup
- Carrot Sticks with Ranch Dip

Select One:
- Chicken Tenders with French Fries
- Grilled Cheese with French Fries
- Hamburger with French Fries
- Cheese Pizza

$28.00++ per person

Enhancements For Your Wedding

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

- Crudités
- Heirloom Tomato, Broccoli & Purple Cauliflower Florets, Baby Carrots,
- Willcox Cucumbers
- Chipotle Ranch, Point Reyes Dip, Tepary Bean Hummus
  $283.00++ per display serves 35

- South 6th Hot Dog Stand
- Bacon Wrapped Hot Dogs
- Street Style Roasted Corn on the Cob, Chili Guero,
- Slow Cooked Frijoles a la Charra,
- Tomato, Onion Cilantro, Jalapeños
- Roasted Tomato Mayo, Lime, Warm Bilote Bread
  $19.00++ per person

- Fiesta
- Ventana Stop Light Salsa Bar
- Freshly Made Guacamole, Tortilla Chips
  $14.00++ per person

7000 North Resort Drive, Tucson, AZ 85750    520-529-7912    naomi.hoisington@loewshotels.com
All prices subject to 25% taxable service charge and 6.1% tax on food and beverage and service charge
# Beverage Selections

## The Hosted Bar

<table>
<thead>
<tr>
<th></th>
<th>Ventana</th>
<th>Catalina</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$12.50++</td>
<td>$11.50++</td>
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<tr>
<td>Wines by the Glass</td>
<td>$13.00++</td>
<td>$12.00++</td>
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<tr>
<td>Imported Beer</td>
<td>$7.50++</td>
<td>$7.50++</td>
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<tr>
<td>Domestic Beer</td>
<td>$7.00++</td>
<td>$7.00++</td>
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<tr>
<td>Soft Drinks</td>
<td>$5.50++</td>
<td>$5.50++</td>
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<tr>
<td>Voss Mineral Water</td>
<td>$5.50++</td>
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## The Cash Bar

<table>
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<tbody>
<tr>
<td>Cocktails</td>
<td>$15.50</td>
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<tr>
<td>Wines by the Glass</td>
<td>$16.50</td>
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<tr>
<td>Imported Beer</td>
<td>$8.75</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

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<tr>
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<tr>
<td>1 Hour</td>
<td>$30.00++ per person</td>
<td>1 Hour: $27.00++ per person</td>
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<tr>
<td>2 Hours</td>
<td>$48.00++ per person</td>
<td>2 Hours: $43.00++ per person</td>
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<tr>
<td>3 Hours</td>
<td>$75.00++ per person</td>
<td>3 Hours: $68.00++ per person</td>
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### Ventana Collection

Wines by the Glass: Moet & Chandon Imperial, Craggy Range Sauvignon Blanc, La Crema Chardonnay, Stellina di Notte Pinot Grigio, Saint M Riesling, Benziger Merlot, Sea Glass Pinot Noir, Fortress Cabernet Sauvignon

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

### Catalina Collection

Wines by the Glass: Lunetta Prosecco, Natura Unoaked Chardonray, Banfi Le Rime Pinot Grigio, Benziger Sauvignon Blanc, 14 Hands Merlot, Mark West Pinot Noir, Spellbound Cabernet Sauvignon, Trivento Reserve Malbec

Absolut, Bombay Dry, Bacardi, Sauza Blue Reposado, Canadian Club, Jack Daniels, Dewars White Label

### Beer Collection

Budweiser, Bud Light, Miller Light, Sam Adams Boston Lager, Corona Extra, Heineken, Seasonal Microbrew, Kaliber

Bar Station Fee of $150.00 per bar, one bar per 75 people
Cash Bar requires an additional Cashier at $25.00 per hour
Prices available through 12/18
++ All prices subject to 25% taxable service charge and 6.1% tax on food and beverage and service charge
Enhance Your Beverage Experience

Bubbles Bar
“Build Your Own champagne cocktails”
First Pour Some Bubbly
Piper Sonoma Sparkling Wine, Prosecco
Splash Some Juice
Orange Juice, Cranberry Juice, Pomegranate Juice
Lastly Garnish with Fruit
Fresh Strawberries, Pineapple, Melons
~Bubble and a Straw~
$13.00++ per drink

Butler Passed Beverages
Classic Margaritas
$160.00++ per gallon

Prickly Pear And Blue Horn Margaritas
$170.00++ per gallon

Mexican Sangria
$150.00++ Per Gallon

Coffee and More
Seattle’s Best French Press Selections Featuring Verona
Flavored Syrups and Creamers, Chocolate Shavings, Cinnamon Sticks
$8.50++ per person

Hot Chocolate Station
Seattle’s Best Gourmet Flavored & Regular Hot Chocolates
and Mexican Champurrado
Flavored Syrups, Whipped Cream, Chocolate Shavings, Cinnamon Sticks
$8.50++ per person

Add Bailey’s, Kahlua, Frangelico, Crème de Menthe
$11.00++ per drink

Create Your Own Specialty Drink-Just Ask Us How

Bar Station Fee of $150.00 per bar, one bar per 75 people
Cash Bar requires an additional Cashier at $25.00 per hour
Prices available through 12/18
++ All prices subject to 25% taxable service charge and 6.1% tax on food and beverage and service charge
## Wine List

### Bubbles
- Lunetta Prosecco $40
- Michelle Brut Sparling $46
- Veuve Clicquot Yellow Label $195
- Perrier Jouet Champagne $166

### Chardonnay
- Natura “Unoaked” Chardonnay, Chile * $38
- Invitation, California $40
- Joel Gott, California $40
- La Crema, Monterey $50
- Landmark Overlook, California $52
- Sonoma-Cutrer, California $56

### Sauvignon Blanc
- Invitation, California $42
- Sterling, California $56
- Craggy Range, New Zealand $50
- Benziger, California * $48

### Other Whites
- Stellina Di Notte Pinot Grigio, Italy $42
- Licia, Albarino, Rias Baixas $40
- Saint M Riesling, Germany $38

### Cabernet
- Invitation, California $42
- Silver Pam, California $44
- Justin, California $70
- Simi “Landslide”, California $100
- Silver Oak, Napa $150

### Pinot Noir
- Noble Vines “667”, Monterey $36
- Mark West, California $40
- Lyric by Etude $56
- Rex Hill, Willamette Valley $65

### Merlot
- Broken Earth “Pull”, California $38
- Donati, California $54
- Decoy, California $60
- Benziger, California * $48

### Other Reds
- Antinori villa Toscana $56
- Banfi Chianti, Italy $38
- Proximo Rioja, Spain $40
- Trivento Malbec, Argentina $40
- The Prisoner, Red Blend $120

*Biodynamic/Sustainable
Prices available through 12/18
++ All prices subject to 25% taxable service charge and 6.1% tax on food and beverage and service charge
Wedding Cakes
Wedding Cake

Flavors
- White Buttermilk
- Red Velvet
- Devils Food
- Champagne (premium)
- Banana (premium)
- Carrot Cake (premium)

Premium flavors- Add $2.00++ per person

Fillings
- Chocolate Mousse
- White Chocolate Mousse
- Cream Cheese Mousse
- Chocolate Cream Cheese Mousse
- Peanut Butter
- Lemon Curd
- Vanilla Bean Custard
- Raspberry Preserves

All Cakes Iced With Vanilla Buttercream
*Cakes can be made with fondant-Additional Cost Based on Design

Sweet Treats

Candy Bar & Cake Pops
Assorted candies and confections, accompanied with cake pops and marshmallow pops
Cake Pop Flavors- White, Red Velvet, Devils Food, Carrot Cake, Banana
Toffee, Brittles, Variety of chocolate and white chocolate bark
$18.00++ per person

Doughnuts & Churros
Assorted mini doughnuts and warm churros with dipping sauce
Chocolate dipped and glazed with different toppings (chocolate shavings, nuts, coconut, oreos & more)
Warm Churros with Caramel and Ibarra Chocolate sauce
$20.00++ per person

White & Chocolate Cupcakes
Caramel, Chocolate Mousse, Vanilla Cream, Raspberry Fillings
Vanilla & Chocolate Buttercream, Cream Cheese Frosting
Candied Pecans, Toasted Coconut, Chocolate Shavings Oreo, Marshmallows
$23.00++ per person

South of the Border Sweets
Churros, Chocolate Dipped Bizcochito, Sopapillas with Honey
Tres Lèches Cake, Chocolaté Nacho Bites
$23.00++ per person
Late Night Snacks

South 6th Hot Dog Stand
Mini Bacon Wrapped Hot Dogs Chili Guerrito, Slow Cooked Frijoles, Gazpacho Mayo, Lime, Warm Birote Bread
$19.00++ per person (based on 2 per person)

Nacho Bar
Warm Corn Tortilla Chips Chile con Queso Ventana “Stop Light” Salsa Bar, Guacamole, Frijoles, Jalapenos, Black Olives, Cream Fraiche
$16.00++ per person

Salsa & Guacamole Bar
Ventana Stop Light Salsa Bar
Freshly Made Guacamole, Tortilla Chips, Churros
$16.00++ per person

Pizza & Flat Breads
Pesto Rubbed Flat Bread, Artichoke, Willcox Tomato, Parmesan Arugula Salad
BBQ Chicken Pizza, House Made Whiskey BBQ
Giant Pepperoni, Fontina Mozzarella Cheese
$19.00++ per person

Sliders
Angus Beef
Cheddar, Swiss Cheese, Wild Mushrooms, Caramelized Onions, Mustard, Ketchup, L.T.O.P
$19.00++ per person
General Event & Resort Information

Food and Beverage Service: Loews Ventana Canyon is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Resort. This includes hospitality suites and food amenity deliveries.

++Taxes and Services Charges: The Hotel will add a 25% taxable service charge and 6.1% state sales tax on food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice and are distributed at the discretion of the Hotel. Based on menu selections, service charges may apply for carving stations, cashiers, and bar setups.

Menu Selection: To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO’s) to which additions or deletions can be made. When the BEO’s are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

Guarantee: We need your assistance in making all of your events a success. Loews Ventana Canyon Resort requires that clients notify the Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Wedding Cake Selection: It is the sole responsibility of the bride and groom to select and approve the cake selection. If the Hotel’s in-house Pastry is creating the cake, final selections are due (30) days in advance. In the event that you decide to choose an alternative wedding cake vendor a $5.00 per person charge will apply as a cake-cutting fee.

DESTINATION SERVICES by LOEWS: Our Destination Services team will be happy to assist you with any entertainment and décor needs in order to create just the right atmosphere for all of your events. In the event of deciding to contract the services of a vendor other than those approved by the Hotel, it will be agreed that the Bride and Groom to incur any and all liability on behalf of the selected vendor and will compensate the Hotel for any loss or damages incurred through the action of the vendors and their designated agents. Proof of Insurance is required.

Weather Call: The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by Destination Services, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event, will incur additional labor charges.

Audio Visual Equipment: The Hotel has a fully equipped audio-visual company on property, PSAV, who can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Conference or Catering Manager or PSAV directly for rates and information.

Room Deliveries: To ensure that the guest check in is handled in a timely manner, the Resort requires that any Welcome Gifts, Gift Bags, Letters etc. are delivered to the guest rooms after check in. A $4.00 per room delivery fee will apply. Please notify your Catering Manager in advance of any deliveries.

Noise Curfew: We have a curfew of 10:00 p.m. for all outdoor functions.