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 18\textsuperscript{th} 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.
• Standard Flying V chairs, gift and guest book table.
• 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

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LOEWS HOTELS
Beverage Packages

The Hosted Bar
All drinks priced individually and charged on consumption

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<thead>
<tr>
<th></th>
<th>Ventana</th>
<th>Catalina</th>
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<tbody>
<tr>
<td>Cocktails</td>
<td>$13</td>
<td>$12</td>
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<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>
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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