



Y O U R V I S I O N

*Our Venue*

Celebrate the blending of two distinct families.  
As the sun sets, say I do under the rosy glow of the Catalinas  
Our stunning outdoor locations will make beautiful  
backdrops for lasting memories.

**BE UNIQUELY YOU**



With hearts aglow and hushed voices  
Lifetime memories are created, captured, and enjoyed.

## Wedding Packages

Our suite of services offered through our experienced team will take you from “I accept” to “I do” seamlessly. We can assist with planning rehearsal dinners, Sunday brunches, showers, and all your wedding needs.

## Always included as part of your special day

Custom menu planning with our catering professionals, personalized to work within your vision's budget. Detailed pre planning services, complimentary bridal suite for the bride and groom the night of your wedding with a special amenity of champagne and chocolate dipped strawberries. Complimentary dressing rooms for bridesmaids & groomsmen complimentary valet & self parking for all guests. Special guest room rates for friends and family.

## Complimentary decor items to include

- Linens in white or black table cloths, table skirting & napkins
- Luminaries or citronella candles for outdoor venues
- Jewel votive candles for indoor venues.
- China
- Silver stemware
- Dance floor
- Full array of tables & chairs

## Welcome your out of town guests with special guest room rates

Our hotel ambassadors are standing by to accommodate your guests. Choose between three hotels, each offering a unique experience. Always included in your special guest room rate:

- Complimentary daily hot breakfast,
- Wireless internet access in guest rooms and public areas for up to 2 devices,
- Complimentary local and 1-800 guest room calls,
- Complimentary self-parking,
- 24 hour access to our heated pools,
- Daily use of fitness facilities on property and complimentary access to a full service commercial gym through our partnership with Platinum Fitness
- In-room dining for lunch & dinner from our on property restaurant, GRINGO Grill and Cantina

Delight your guests with one of our private options for a rehearsal dinner, welcome cocktail reception or farewell brunch at our signature Gringo Grill and Cantina.

# Twinkling stars bright as diamonds Shine through the sunset...

## Ceremony Locations

All outdoor events will have an inclement weather space held at no additional charge. Decision to use inclement weather option is made 24 hours or more before your event. Inclement option, chairs, water station, assorted tables included within the ceremony site fee.

### Bridal Suite Overlook

\$400 plus tax and service charge. Maximum seating for 60 guests

### Posada Green

\$450 plus tax and service charge. Maximum seating for 144 guests

### Santa Fe Salon

\$400 plus tax and service charge. Maximum seating for 100 guests

### GRINGO Deck

\$300 plus tax and service charge. Maximum seating for 60 guests

### San Miguel At Hampton

\$250 plus tax and service charge. Maximum seating for 80 guests

### Overlook Patio

\$400 plus tax and service charge. Maximum seating for 100 guests

### Santa Fe Patio

\$400 plus tax and service charge. Maximum seating for 175 guests

## Included in ceremony site fees\*

- One hour scheduled ceremony rehearsal prior to ceremony date
- Inclement weather ceremony location
- Tables for dj, gift, and registry with appropriate linen
- Personalized directional signage
- Water station
- Personal ceremony coordinator for both rehearsal and ceremony

\*Ceremony site fees are subject to 20% service charge and 6.1% state tax

Eat, drink, be merry  
Dance the night away...

## Reception Locations

Your wedding is the reason for so many celebrations. Your families will unite within our beautiful setting. Truly personal, truly, uniquely your day.

Dance floor, tables, chairs, white or black linen, water stations are all included at no additional charge. Inspired by the latest styles and trends as well as the unique tastes of the bride and groom, La Posada Lodge and Casitas wedding specialists meticulously attend to every detail of your special day. With personalized attention, our experts enable you, the guest of honor, to simply revel in the joy of the celebration, renewed for your life ahead. Every aspect of your special day will be accurately orchestrated to express your unique vision.

### Santa Fe Salon

maximum seating with dance floor for 60 guests

### Santa Fe Patio

maximum seating for 168 guests

### GRINGO Grill and Cantina

maximum seating with dance floor for 150 guests

### Overlook Patio

maximum seating for 144 guests

### San Miguel at the Hampton

maximum seating with dance floor 60 guests

# Rosy sparkling moments, luminous evenings Unforgettable savory menus...

Serve only the best food and beverage to your family and friends

From the first menu consultation to the celebration of your special day, our wedding specialists will guide you to a menu and dining experience that perfectly reflects your style. Our chef delights in creating custom menus to satisfy your unique tastes.

## {Plated Dinners}

All pricing listed by entrée selection. Each two-course plated dinner includes cocktail hour hors d'oeuvres of assorted sliced cheeses (based upon 2 pieces per person and 60 minutes of service), choice of one soup or salad, entrée with a starch and vegetable, freshly baked rolls with butter, complimentary iced tea, lemonade, and cake cutting service with coffee service of freshly brewed regular, decaffeinated coffee and assorted teas. Vegetarian options are available upon request. Pricing is listed per person.

## {First}

All salads come with up to two dressing choices: chipotle caesar, preserved lemon vinaigrette, sonoran citrus, house-made ranch, house-made bleu cheese, herbed vinaigrette, balsamic vinaigrette  
ensalada de casa mixed greens, cherry tomatoes, nopalitos, crispy shallots  
southwest caesar romaine, maize croutons, cotija cheese  
summer chicken tortilla soup rich fresh both, vegetables, grilled chicken, jack cheeses, tortilla chips

## {Second}

vegetarian options are available upon request

grilled chicken breast, roasted garlic, whipped potatoes, roasted shallot jus \$32 ++

grilled salmon dirty oaxaca rice & beans, cured tomatoes, roasted poblano, jalapeno-ginger agave glaze, preserved lemon salsa \$34 ++

soowee grilled pork loin white bean cassoulet, charred apple chutney, salsa verde \$35 ++

grilled flank steak trail blazin' rub, chili-garlic fingerling potatoes, wild mushroom demi \$36 ++

roasted filet mignon smoked gouda whipped potatoes, red chimichurri \$42 ++

pairing of herb roasted chicken breast & salmon dirty oaxaca rice & beans, citrus béarnaise lemon-ca-per beurre blanc \$39 ++

pairing of grilled beef tenderloin & salmon smoked mushroom risotto, achote béarnaise \$49 ++

\*all food and beverage pricing listed exclusive of a non-taxable 20% service charge and a 6.1% state tax

## {Dinner Buffets}

Each dinner includes freshly baked rolls with butter, complimentary iced tea, lemonade, and cake cutting service with coffee service of freshly brewed regular, decaffeinated coffee and assorted teas. Vegetarian options are available upon request. Pricing is listed per person. Minimum of 30 guests

### {Gringo Dinner Buffet}

Cornbread with Mesquite Honey Butter

Baby Field Green with assorted vegetables, Roasted Poblano Vinaigrette

Fresh Fruit Salad

Red Potato Salad, Bacon, Poblano Peppers, Cilantro Mayonnaise

Grilled Chicken Breast, Chimichurri Sauce

Seared Salmon, Preserved Lemon-Roasted Pepper Relish

Dirty Oaxaca Rice & Beans

Sautéed Kale & Chorizo

\$40 ++

### {Southwest Buffet}

Cornbread with Mesquite Honey Butter

Seasonal Chicken Tortilla Soup, Grilled Chicken, Veggies, Queso, Crispy Tortilla

Southwest Caesar Salad, Chopped Romaine, Maize Crouton, Chipotle Caesar Dressing

Corn Tortilla Chips served with Roasted Tomato Salsa & Guacamole

Grilled Chicken or Beef Fajitas, Roasted Peppers, Grilled Onions

Baked Sea Bass, Tequila, Lime-Cilantro Butter

Flour and Corn Tortillas

Dirty Oaxaca Rice & Beans

Seasonal Grilled Vegetables

\$42 ++

### {Reserve Buffet}

Baby Field Green with Assorted Vegetables, Roasted Poblano Vinaigrette

Vegetable Crudit  with Housemade Peppercorn Ranch Dip

Black Bean Salad, Smoked Tomato, Cilantro

Yukon Gold Potato Salad, Red Onions, Roasted Peppers, Cilantro Mayonnaise

Baked Penne Pasta, Grilled Vegetables, Marinara, Shaved Parmesan

Beef Short Ribs Bourguignon, Wild Mushroom, Braised Veggies, Red Wine Sauce

Seasonal Grilled Vegetables

\$39 ++

\*all food & beverage pricing listed exclusive of a non-taxable 20% service charge and a 6.1% state tax

## {Enhancements}

Let your individual personalities shine through by adding an enhancement. Pricing is listed per person

## {Celebrate Elegantly}

Champagne toast: our house domestic sparkling wine, butler passed \$5

Sorbet course as a palette cleanser: choose from our GRINGO selection or create your own \$5 ++

Appetizer Course: Pricing Listed Per Person

Add soup to your menu for a three course offering of soup, salad, and entrée \$5 ++

Shrimp cocktail gazpacho cocktail sauce \$12 ++

Calamares fritos corn meal dusted calamari, san marzano tomato sauce \$9 ++

Chef takes requests & loves a challenge: inquire about customized options with your wedding specialist

## {Late Night Munchies}

Carnitas Slider, Mini Pizza, Gringo Wings \$15 ++

Chocolate fountain: Warm milk chocolate, strawberries, marshmallow, bananas, brownie & cake bites \$15 ++

S'mores after dark: graham crackers, milk chocolate, housemade marshmallow \$11 ++

Cookies & milk Warm house made cookies with a choice of milk or hot chocolate \$5 ++

Candy station: M&Ms, Skittles, Sour Patch Kids, Sweetish Fish, Mini Chocolate Bars \$7 ++

## {Morning After Breakfast}

Freshly Baked Pastries & Muffins

Fresh Fruit of the Season

Spanish Eggs Benedict: Port Muffin, Spanish Chorizo, Poached Egg, Espelette Hollandaise

Smoked Wilcox Apple French Toast, Candied Pecans

Thick Cut Mesquite Bacon

Agave Sausage

Herb Roasted Fingerling Potatoes

House Smoked Salmon Platter, Soft Boiled Quail Eggs, Shallot Comfit, Fried Capers, Grilled Lemons

\$35 ++

\*all food & beverage pricing listed exclusive of a non-taxable 20% service charge and a 6.1% state tax

## {Cocktail Reception}

Enhance your cocktail hour offerings with our stationed options.

Brie en Croûte, Sliced Apples, Crisp Baguette Agave Port Reduction \$95 ++  
(serves 35 guests)

Vegetable Crudit , Peppercorn Ranch Dipping Sauce \$160 ++  
(serves 50 guests)

Antipasto Display, Marinated Mushrooms and Artichoke Hearts, Kalamata Olives, Roma Tomatoes,  
Buffalo Mozzarella & Salami \$200 ++  
(serves 50 guests)

Grilled Vegetables, Balsamic Vinegar, Extra Virgin Olive Oil \$185 ++  
(serves 50 guests)

Seasonal Fruit Display, Sliced Fruit & Berries Agave-Yogurt Dipping Sauce \$170 ++  
(serves 50 guests)

## {Butler Passed Canapes}

pricing listed per piece based upon a minimum of 25 pieces

## {Hot Canapes}

Chorizo Stuffed Dates, Bacon Wrapped, Piquillo Peppers \$4 ++

Smoked Mushrooms Strudel, Sherry Demi \$3 ++

Spanakopita, Spinach, Chorizo, Queso Fresco \$3.50 ++

Crispy Gringo Chicken Wings \$2.50 ++

Sonoran Burger Sliders, Beans, Bacon, Shaved Onions, Jalapeno Jam \$5 ++

Carnitas Sliders, Gringo Slaw, Green Chili Sauce \$5 ++

Tostones, Chimichurri \$3 ++

Panko & Herb Crusted Black Tiger Shrimp, Prickly, Pear-Chile Dipping Sauce \$5.50 ++

Mini Quiches \$3 ++

Smoked Stuffed Mushrooms, Sweet Italian Sausage \$3 ++

## {Chilled Canape}

Asparagus Wrapped Serrano Ham, Old Balsamic, Olive Oil \$3 ++

Chimichurri Tenderloin, Garlic Crostini, Roasted Pepper Relish \$4 ++

Roasted Garlic and Tomato Relish Garlic Crostini \$2.50 ++

Artichoke Bottoms, Olive Tapenade \$2.50 ++

Ceviche Shooter \$5 ++

Gazpacho Shooter \$2.75 ++

\*all food & beverage pricing listed exclusive of a taxable 20% service charge and a 6.1% state tax

## {Bar}

Our Wedding Specialist will guide you through every aspect of your special day, including what to serve on the bar. Both hosted and non-hosted bars are available. We can create custom beverage options to make your wedding uniquely yours.

Domestic Beer	\$4.25/Bottle
Imported Beer	\$4.75/Bottle
House Brand	\$4.75/Drink
Call Brands	\$5.50/Drink
Premium Brands	\$7.50/Drink
Premium Wine	\$6.75/Glass
Assorted Juices	\$2.75/Drink
Assorted Sodas	\$2.75/Drink
Still & Mineral Water	\$2.75/Bottle

## {Wine}

house red or white wine \$24.00

\*selection changes seasonally

### **Chardonnay**

Charles Smith "Eve", Columbia Valley	\$26.00
Bianchi Vineyards, Edna Valley	\$34.00
District 7, Monterey	\$32.00
Baileyana, Edna Valley	\$45.00
Cannonball, Sonoma	\$32.00

### **Other Whites**

Josh Cellars Sauvignon Blanc, Sonoma	\$30.00
Estancia Pinot Grigio, California	\$24.00

### **Cabernet Sauvignon**

District 7, Monterey	\$33.00
Rock & Vine, North Coast	\$31.00
Layer Cake, Napa	\$38.00

### **Merlot**

14 Hands Columbia Valley	\$25.00
Velvet Devil Columbia Valley	\$29.00

### **Sparkling Wines**

House champagne	\$24.00
Korbel® Brut	\$35.00
Martinelli's® Sparkling Cider (Non Alcoholic)	\$18.00

### **Blush**

Rose'n'Blum Pink Moscato, California	\$22.00
Adelsheim Pinot Gris, Willamette Valley	\$25.00

### **Other Reds**

Snap Dragon Pinot Noir, California	\$20.00
Zen of Zin Zinfandel, California	\$24.00

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## {Partner Referrals}

### {Entertainment}

Tesoro  
Latin Gypsy Pop  
Andrew McClarron  
520-603-6297  
www.TesoroTucson.com  
tesoromusicllc@gmail.com

Windy City DJ's  
Kim Cahoon  
520-298-8000  
windycitydjs@aol.com

Compliance DJ's Entertainment  
Jerry Sanchez  
520-975-4036  
compliance DJs@cox.net

CE Entertainment DJ Services  
Marc Summersett  
520-572-6262  
marc@ceentertainment.com

Revolution Entertainment  
Eric Smith  
520-907-5550  
therevolutiondjs@gmail.com

Harpist  
Christine Vivona  
520-293-2272  
chrisvivona@comcast.net

Harpist  
Rebecca Foreman  
520-909-2723  
forharp@earthlink.net

Pianist  
Martha Reed  
520-906-5089

Arianna String Quartet  
Carlie Rigg  
975-0124  
gingarts@verizon.net

The Street Minstrels  
Frank Ross  
745-1732  
guitarra3000@gmail.com

Twilight Productions  
Randy Van Hulle  
520 760-3000  
info@twilightproductionsaz.com

### {Equipment Rental}

Party Express Rental Equipment  
Orlando Saldarriaga  
322-9405  
contact@partyexpressrentals.com

Arizona Party Rental  
Carrie Flower  
520-327-6678  
mollee@arizonapartyrental.net

Frostings Event Design  
Paloma Rodarte  
520-591-4964  
paloma@frostingsevents.com

## {Partner Referrals}

### {Florist/Wedding Coordination}

SavOn Flowers/Dynamite  
Event Design & Management  
Kalyn Stith  
520-323-7323  
kalyn@savonflowers.com

### {Linen}

Special Event Linen  
Donna Haskell  
520-326-8040  
setlinens@qwestoffice.net

### {Cakes}

Ambrosia of Tucson  
Jaynie Rossi  
520-390-9319  
ambrosiaoftucson@gmail.com

Village Bakehouse  
520-531-0977  
villagebakehouse1@gmail.com

Nadines Bakery  
Suzie Parker  
520-326-0735  
nadinesbakerytucson@gmail.com

### {Videography}

Resort Videography  
Rob Hines  
520-881-5747  
resortvideo@msn.com

Visual Images Productions  
John Maniscalco  
520-546-2040  
vip1684@msn.com

Black Sheep Video Production  
Stepheny Keith  
520-403-7294  
stepheny@blacksheepfilmworks.com

### {Officiants}

Protestant Minister  
Dennis Williams  
520-296-5901

Universal Life Church  
Rev. Edward (Ted) Miller  
520-256-2232

Trinity Presbyterian Church  
Rev Dave Wasserman  
520-623-2579  
St. Mark's United Methodist

Church  
Rev. Paul Caseman  
520-297-2062

Justice of the Peace – Pima County  
Judge Anne Fisher Segal  
520-740-3505

Consolidated Justice Courts  
Nondenominational Minister  
Dee Dee Lombardi  
520-245-7418

## {Partner Referrals}

### {Photography}

Daniel Snyder  
520-792-4828  
danman@danphoto.com

WilloArt Photograpy  
Christy Pickrell  
602-568-6687  
willoart@comcast.net

Patrick Grimes Photography  
Patrick Grimes  
520-881-6209  
patrick@patrickgrimes.com

Design Photography  
Bob Hitchcock  
520-298-7007  
designphotousa@yahoo.com

Erik Hinote Photography  
Erik Hinote  
520-990-6616  
erik@ehfoto.com

John Ritter Photography  
John Ritter  
520-299-0044  
ritterjhr@comcast.net

Philip Ramackers  
Philip Ramackers  
520-327-7262  
philipramackers@cox.net

Lyn Sims Photographer  
Lyn Sims  
520-743-8850  
lyn@lynsims.com

Illume Weddings  
Jason Millstein  
480-941-8595  
Jason@illumeweddings.com

Lori OToole Photography  
lori@loriotoole.com  
Lori OToole  
888-333-4045

### {Transportation}

Destination & Conference Services  
Bobby Retz  
520-577-5872  
bobby.retz@westin.com

Catalina Transportation  
Susan Dawdy  
520-624-5466  
reservations@catalinatucson.com

Xtreme Limo  
Roberto Alderete  
520-807-5466  
info@tucsonlimousine.com

### {Stationery}

Celebrations Ink  
Ashley  
520-722-9607  
ashley@celebrationsink.com



## {Partner Referrals}

### {Dove Release}

Desert Rose Doves  
Dot Lorefice  
520-682-4417  
drose doves@aol.com

### {Hair/Makeup}

Ely Sañudo  
520-260-2468  
Ely.sanudo@yahoo.com

# {Wedding General Information}

## {Guarantee}

To ensure that our team is prepared to give you a successful event(s), we require the final attendance be determined and communicated to the responsible Catering Manager by 11:00 am a minimum of three (3) working days prior. This number will be considered a guarantee not subject to reduction, and charges will be assessed accordingly. Guarantees for Sunday, Monday and Tuesday are due by 11:00 am on Thursday. If a guarantee is not given to the hotel by 11:00 am on the date it is due, the expected numbers indicated on the Banquet Event Order (BEO) will become the guarantee. The hotel will set up to 3% over the guarantee. If your anticipated attendance changes beyond this 3% after the guarantee has been communicated to the hotel, please be aware that your guarantee can increase but it cannot decrease. The hotel will not be responsible for identical service to more than 3% over the guarantee.

## {Food & Beverage}

Current banquet prices are indicated on the all banquet menu suggestions and proposals. All food and beverage must be supplied by the hotel which is the only authorized licensee to sell and serve liquor, beer and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. Your Catering Manager will be happy to customize specialty menus at your request. La Posada Lodge & Casitas specifically prohibits the removal of food from any banquet-related function by the customer or any of the customer's guests or invitees. To ensure that every detail is handled in a professional manner, the hotel suggests that your menu selections and specific details be finalized not later than four (4) weeks prior to your function. You will receive a copy of our Banquet Event Orders to which you may make amendments in advance.

## {Alcoholic Beverages}

The sale and service of all alcoholic beverages is regulated by the Arizona Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the hotel. All beverage functions must be arranged through your Catering Manager. Hotel policy requires that liquor be served by the drink in all banquet and function areas. All persons consuming liquor at the hotel or restaurant events must be 21 years old. The hotel reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.

## {Assignment of Function Space}

Function rooms are assigned based upon the number of persons expected. If attendance numbers increase or decrease, the hotel reserves the right to change, with notification, to a room suitable for the attendance and the type of event. Seating will be at round tables available, and must be specified.

## {Outdoor Events}

All poolside events will utilize plastic glassware, due to liability. Dance floors for outdoor use will be rented from a supplier at the customer's expense. Resort management reserves the right to make the decision to move any planned outdoor function indoors, based on the weather.

## {Taxes and Service Charges}

The hotel will add the customary 20% service charge and 6.1% state sales tax to the banquet menu prices and room rental stated.

## {Labor Charges}

Chef Attendants \$150/each

Bartenders \$125/each; fees waived if sales exceed \$500/bar

## {Minimums}

For private plated parties less than 15 guests within the catering space, the hotel will assess a service charge of \$50.00. For buffet service to less than 30 guests, the hotel will assess a \$4.00++ per person service charge; for buffet service to less than 20 guests, the hotel will assess a \$6.00++ per person service charge.

## {Security}

The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during, or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they, their employees, independent contractors, or other agents under their control or under the control of the independent contractor hired by them are in the hotel.

*Thank you*

for considering La Posada Lodge & Casitas  
for your special day!

