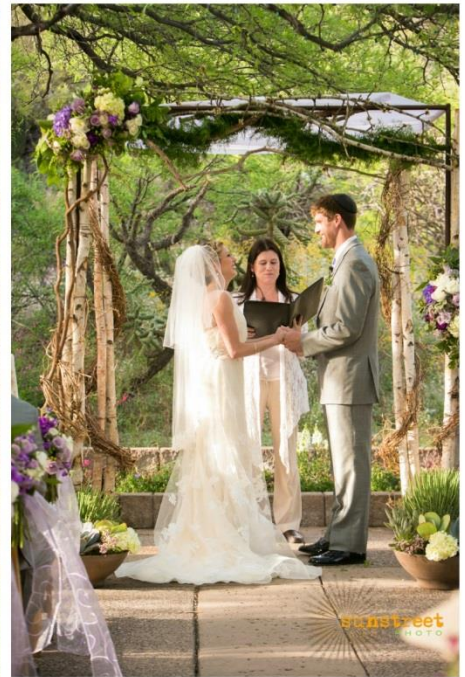




LOEWS

VENTANA CANYON  
RESORT



# Loews Weddings

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7000 North Resort Drive, Tucson, AZ 85750 520-529-7927 kim.mcfate@loewshotels.com  
ALL PRICES SUBJECT TO 24% TAXABLE SERVICE CHARGE AND 6.1% TAX ON FOOD AND BEVERAGE AND SERVICE CHARGE

## *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*

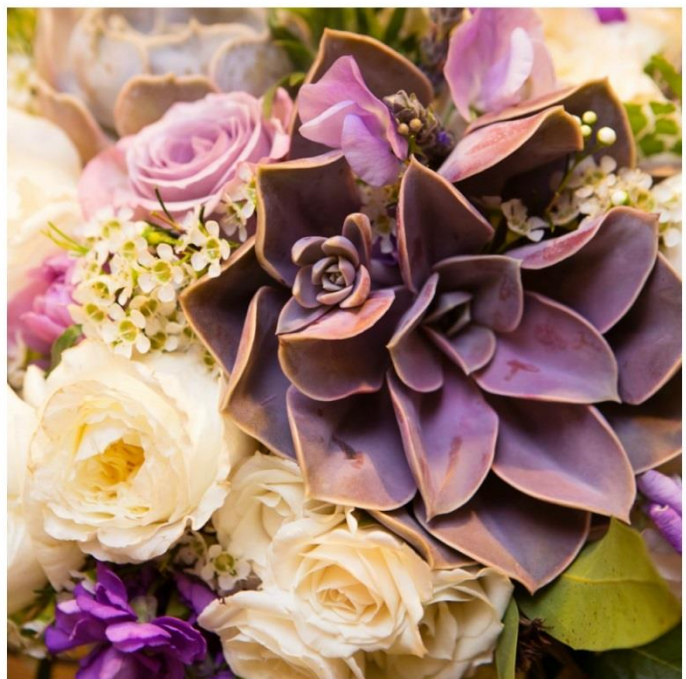
Bridal Shower

Rehearsal Dinner

Farewell Brunch

## *Ask Us For More Information*

# Menus



## *Plated Dinner*

Choice of 3 passed hors d'oeuvres

### *Cold*

Tomato Basil Caprese

Zucchini, Roasted Tomato Goat Cheese Roulade

Peppadew Pepper Stuffed with Lemon Goat Cheese

Cilantro Hummus with Jicama

Deviled Eggs with Bacon Jam

### *Hot*

Roasted Vegetables and Manchego Empanadas, Salsa

Potato Croquettes and Sun-Dried Tomato Aioli

Avocado Spring Roll, Soy Sesame Sauce

Grilled Vegetable Kabobs

### *Choice of Salad*

Shaved brussel, baby kale salad, toasted walnuts, blueberries, pecorino, bagel chip, honey lemon Dijon vinaigrette

Roasted beet salad, sous vide apples, endive, watercress, pistachio dust, lemon raspberry vinaigrette

Assorted greens, poached pear, blistered grapes, herb goat cheese crouton, glazed pecan, port vinaigrette

Baby romaine, roasted tomato, parmesan crouton, pepita crunch, queso blanco, ancho chili dressing

### *Choice of Entrée*

Roasted chicken breast, creamy herbed polenta, glazed cipollini onion, root veggies, wild mushroom jus

Grilled 6 oz NY Strip, creamy potato puree, mushroom thyme bordelaise, fried shitake, roasted baby carrot

BBQ glazed salmon, potato-sweet potato gratin, zucchini stack, shaved fennel & grapefruit slaw

Custom Wedding Cake

Seattle's Best Coffee, Decaffeinated Coffee, Herbal Teas

\$65.00++ per person

## *Plated Dinner*

Choice of 3 passed hors d'oeuvres

### *Cold*

Tomato Basil Caprese

Zucchini, Roasted Tomato Goat Cheese Roulade

Peppadew Pepper Stuffed with Lemon Goat Cheese

Cilantro Hummus with Jicama

Deviled Eggs with Bacon Jam

### *Hot*

Roasted Vegetables and Manchego Empanadas, Salsa

Potato Croquettes and Sun-Dried Tomato Aioli

Avocado Spring Roll, Soy Sesame Sauce

Grilled Vegetable Kabobs

### *Choice of Salad*

Shaved brussel, baby kale salad, toasted walnuts, blueberries, pecorino, bagel chip, honey lemon Dijon vinaigrette

Roasted beet salad, sous vide apples, endive, watercress, pistachio dust, lemon raspberry vinaigrette

Assorted greens, poached pear, blistered grapes, herb goat cheese crouton, glazed pecan, port vinaigrette

Baby romaine, roasted tomato, parmesan crouton, pepita crunch, queso blanco, ancho chili dressing

### *Choice of Entrée*

Pistachio crusted chicken breast, rosemary bread pudding, beets, dijon demi cream sauce

Braised short rib, roasted potato stack, root veggies, orange gremolata, jus

Grilled ono, braised beluga lentils, tomato jam, leek & fennel slaw

Custom Wedding Cake

Seattle's Best Coffee, Decaffeinated Coffee, Herbal Teas

\$72.00++ per person

## *Plated Dinner*

Choice of 3 passed hors d'oeuvres

### *Cold*

Tomato Basil Caprese

Zucchini, Roasted Tomato Goat Cheese Roulade

Peppadew Pepper Stuffed with Lemon Goat Cheese

Cilantro Hummus with Jicama

Deviled Eggs with Bacon Jam

### *Hot*

Roasted Vegetables and Manchego Empanadas, Salsa

Potato Croquettes and Sun-Dried Tomato Aioli

Avocado Spring Roll, Soy Sesame Sauce

Grilled Vegetable Kabobs

### *Choice of Salad*

Shaved brussel, baby kale salad, toasted walnuts, blueberries, pecorino, bagel chip, honey lemon Dijon vinaigrette

Roasted beet salad, sous vide apples, endive, watercress, pistachio dust, lemon raspberry vinaigrette

Assorted greens, poached pear, blistered grapes, herb goat cheese crouton, glazed pecan, port vinaigrette

Baby romaine, roasted tomato, parmesan crouton, pepita crunch, queso blanco, ancho chili dressing

### *Choice of Entrée*

Chicken roulade, spinach and ricotta, butternut squash risotto, asparagus, chicken jus

Beef filet, parsnip puree, brussel sprouts, roasted tomato, truffle demi

Seared Sea Bass, cauliflower risotto cake, pea puree, lemon herb vinaigrette

Custom Wedding Cake

Seattle's Best Coffee, Decaffeinated Coffee, Herbal Teas

\$80.00++ per person

# *Buffet Dinner*

Choice of 3 passed hors d'oeuvres

## *Cold*

Tomato Basil Caprese

Zucchini, Roasted Tomato Goat Cheese Roulade

Peppadew Pepper Stuffed with Lemon Goat Cheese

Cilantro Hummus with Jicama

Deviled Eggs with Bacon Jam

## *Hot*

Roasted Vegetables and Manchego Empanadas, Salsa

Potato Croquettes and Sun-Dried Tomato Aioli

Avocado Spring Roll, Soy Sesame Sauce

Grilled Vegetable Kabobs

## *Salad*

Organic Wine Country Salad Greens, Shaved Asiago Cheese, Pears, Grapes, Caramelized Pecans,  
Champagne Chive Vinaigrette

## *Main Courses*

Salmon with Champagne Emulsion

Herb Roasted Chicken Breast with Tomato Tarragon Relish Roasted Angus Beef Tenderloin with Pinot Noir  
Mushroom Demi Glaze

## *Sides*

Whole Roasted Rosemary Mustard Baby Potatoes Green Beans with Bacon and Cippolini Onions  
Rolls and Butter

Wedding Cake

Coffee Service

\$80.00++



## *Buffet Dinner*

Choice of 3 passed hors d'oeuvres

### *Cold*

Tomato Basil Caprese

Zucchini, Roasted Tomato Goat Cheese Roulade

Peppadew Pepper Stuffed with Lemon Goat Cheese

Cilantro Hummus with Jicama

Deviled Eggs with Bacon Jam

### *Hot*

Roasted Vegetables and Manchego Empanadas, Salsa

Potato Croquettes and Sun-Dried Tomato Aioli

Avocado Spring Roll, Soy Sesame Sauce

Grilled Vegetable Kabobs

### *Salads*

Southwestern Caesar Salad with Homemade Seasoned Croutons & Ancho Chile Dressing  
Radish, Charred Corn and Jicama Salad

### *Main Courses*

Chili Rubbed Sirloin with Tomatillo and Cilantro Relish Grilled Chicken Breast with Ibarra Chocolate Mole  
California Sea Bass with Chardonnay Fennel Onion Slaw Served with Cabbage, Roasted Tomato Salsa, Pico  
de Gallo and Sour Cream

### *Sides*

Calibacitas with Jack Cheese Camote and Smoked Cheddar Gratin Mexican Rice and Frijoles, Warm Flour  
Tortillas

Wedding Cake

Coffee Service

\$100.00++

### *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++

# Enhancements For Your Wedding

## Hors D'oeuvres

### Cold Hors D'oeuvres

Lobster Gazpacho  
Sonoran Style Ceviche  
Ahi Poke & Cucumber  
Avocado and Crab Salad Phillo Cup

### Hot Hors D'oeuvres

Potato Wrapped Shrimp, Jalapeno Mustard Sauce  
Coconut Shrimp, Mango Tequila Glaze  
Beef Wellington, Bearnaise  
Bacon-Wrapped Scallops, Pink Peppercorn Agave  
Duck Mole Flautas, Cherry Jam

Select three of the above for \$11.00++ per person

### Cold Hors D'oeuvres

Grilled Chorizo, Manchego Green Chili Crostini  
Serrano Wrapped Goat Cheese Artichokes  
Chicken Curry and Sweet Potato Salad  
Paella Croquets, Saffron Aioli  
Spanish Crostini with Roasted Peppers, Peas, Garlic and Aioli  
Quinoa and Avocado Salad, Chili Lime Pepitas, Crema  
Jalapeno Stuffed Green Olive & Manchego Almond Truffle

### Hot Hors D'oeuvres

Chorizo Empanadas, Salsa  
Chicken Nacho Bite  
Chicken or Cheese Relleno Bites  
Chicken Fried Tortilla, Chipotle Crema

Select three of the above for \$10.00++ per person

## 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

# Beverage Selections

## The Hosted Bar

	<i>Ventana</i>	<i>Catalina</i>	<i>Tortolita</i>
Cocktails	\$11.00++	\$10.00++	\$9.00++
Wines by the Glass	\$12.00++	\$10.75++	\$9.50++
Imported Beer	\$7.50++	\$7.50++	\$7.50++
Domestic Beer	\$6.50++	\$6.50++	\$6.50++
Soft Drinks	\$5.25++	\$5.25++	\$5.25++
Mineral Water	\$5.25++	\$5.25++	\$5.25++

## The Cash Bar

	<i>Ventana</i>	<i>Catalina</i>	<i>Tortolita</i>
Cocktails	\$14.00	\$12.25	\$11.25
Wines by the Glass	\$15.50	\$13.00	\$11.75
Imported Beer	\$8.75	\$8.75	\$8.75
Domestic Beer	\$7.50	\$7.50	\$7.50
Soft Drinks	\$6.25	\$6.25	\$6.25
Mineral Water	\$6.25	\$6.25	\$6.25

## Ventana Collection

Wines by the Glass: Michelle Brut Sparkling, Duckhorn Decoy Merlot, Justin Cabernet, Lyric Pinot Noir, La Crema Chardonnay, Stellina Pinot Grigio, Craggy Range Sauvignon Blanc, Beringer White Zinfandel

Kettle One, Bacardi 8, Hendricks, Patron Silver, Crown Royal, Glenfiddich, Maker's Mark

## Catalina Collection

Wines by the Glass: Michelle Brut Sparkling, 14 Hands Cabernet, Mark West Pinot Noir, Broken Earth Pull Merlot, 14 Hands Chardonnay, La Rime Pinot Grigio, Beringer White Zinfandel

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

## Tortolita Collection

Wines by the Glass: Michelle Brut Sparkling, Context pinot Noir, Context Cabernet, Context Chardonnay, Canyon Road Pinot Grigio Context Sauvignon Blanc, Beringer White Zinfandel

New Amsterdam, Seagrams Gin, Cruzan, Sauza Gold, Seagrams 7, Jim Beam, Cutty Sark

## Beer Collection

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

BAR STATION - \$150.00 PER STATION FEE WILL APPLY FOR HOSTED BARS  
BAR/CASHIER STATION - \$175.00 PER STATION FEE WILL APPLY FOR CASH BAR

++ PRICES AVAILABLE THROUGH 12/17  
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## *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~

\$12.00++ per drink

### *Bloody Mary Bar*

Absolut, Bombay Dry, Bacardi

Spicy Tomato Juice, Tomato Juice,

Shrimp, Bacon, Jalapenos, Celery, Cherry Tomatoes,

Assorted Olives, Lemon, Limes

\$12.00++ Per Drink

### *Butler Passed Beverages*

Classic Margaritas

\$160.00++ per gallon

Prickly Pear And Blue Horn Margaritas

\$170.00++ per gallon

Mexican Sangria, Mojitos And Mai Tais

\$150.00++ Per Gallon

## *Create Your Own Specialty Drink-Just Ask Us How*

Bar Station - \$150.00 per station fee will apply for hosted bars

Prices available through 12/17

All prices subject to 24% taxable service charge and 6.1% tax on food and beverage and service charge

# *Wine List*

## Bubbles

Stellina Di Notte Prosecco \$40  
Michelle Brut Sparling \$46  
Piper Heidsieck Champagne \$140  
Perrier Jouet Champagne \$166

## Chardonnay

Natura "Unoaked" Chardonnay, Chile \$38  
14 Hands, Washington \$40  
Joel Gott, California \$40  
La Crema, Monterey \$50  
Landmark Overlook, California \$52

## Sauvignon Blanc

Brancott, California \$42  
Sterling, California \$56  
Craggy Range, New Zealand \$50

## Other Whites

Stellina Di Notte Pinot Grigio, Italy \$42  
Licia, Albarino, Rias Baixas \$40  
Saint M Riesling, Germany \$38

## Cabernet

14 Hands, Washington \$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 \$36  
Donati, California \$54  
Decoy, California \$60  
Matanzas Creek, California \$65

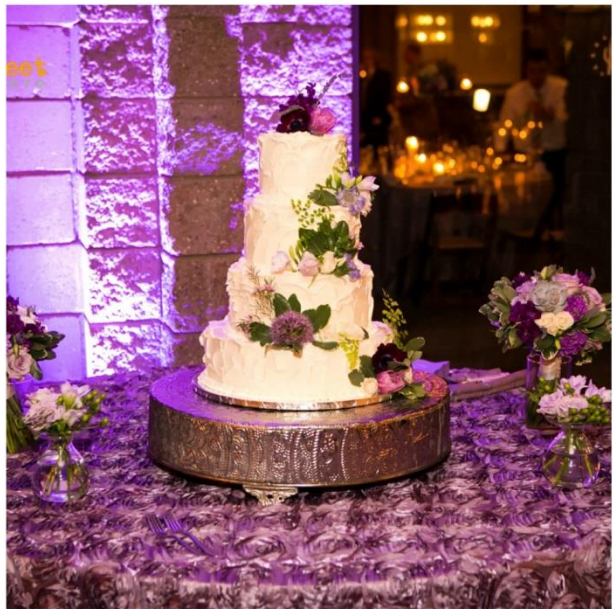
## Other Reds

Rioja Vega Tempranillo, Spain \$38  
Banfi Chianti, Italy \$38  
Proximo Rioja, Spain \$40  
Trivento Malbec, Argentina \$40  
Rancho Zabaco, Zinfandel, California \$40

++ Prices available through 12/17

All prices subject to 24% 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  
Lemon Curd  
Vanilla Bean Custard  
Raspberry Preserves

All Cakes Iced With Vanilla Buttercream

## 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, pearls, oreos and more), Sugar and Powdered

Warm Churros with Caramel and Ibarra Chocolate sauce

\$20.00++ per person

### Cookies & Truffles

Assorted home style cookies, wafers, macarons, along with an assortment of chocolate dipped truffles

\$15.00++ per person

### Cupcakes

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

## *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 & Guacomole Bar

Ventana Stop Light Salsa Bar

Freshly Made Guacamole, Tortilla Chips

Churros

\$16.00++ per person

### Pretzels

Warm Salted Pretzels & Cinnamon Sugar Pretzels

Spicy Serrano Mustard, Manchego Fondue

\$15.00++ 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 24% 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.