

Your Wedding Event

at



LODGE ON THE DESERT

It's All About You...

*Attentive, caring service.
Scrumptious menus.
And the perfect setting.*

Call Allyson McAdams, Catering Sales Manager at (520) 320-2005
or eMail her at allyson.mcadams@lodgeonthedesert.com
or
visit www.LodgeOnTheDesert.com

You are cordially invited

to host

Your Wedding

with Your Reception

Immediately Following

at

Lodge on the Desert
306 North Alvernon Way
Tucson, Arizona 85711 - 2855

Your wedding will be judged not on whether,
but how well your guests' five senses –
sight, smell, taste, touch, and sound –
are stimulated.

This requires personal, *experienced* attention to every detail.

At Lodge on the Desert,
you will find Catering professionals
committed to exceed the needs, wants, and expectations
of your wedding guests.

What's Your Wedding Style?

Charming

Entrancing; extremely pleasing or delightful

Chic

Cleverly stylish; currently fashionable

Elegant

Splendid; of a high grade or quality; marked by a tasteful richness of design or ornamentation; dignified grace; restrained beauty

Intimate

Intrinsic; essential
Characterizing one's deepest nature
Suggesting informal warmth or privacy

Minimalist

Of or relating to the practice of using the fewest and simplest elements to achieve the greatest effect

Passionate

Enthusiastic; ardent
Expressing intense feeling

Quaint

Unusual or different in character or appearance;
Pleasingly or strikingly old-fashioned or unfamiliar

Romantic

Adventurous; remote; mysterious; idealized;
Marked by expressions of love or affection

Sassy

Vigorous; lively, saucy
Distinctively smart and stylish

Sexy

Suggestive or stimulating
Generally attractive or interesting

Sophisticated

Finely experienced and aware; worldly-wise;
with a philosophy of personal independence; quite complex

Trendy

Very fashionable; up-to-date
Marked by ephemeral or faddish appeal or taste

With Which Wedding-Related Event May We Assist You?

Bridal Shower

Rehearsal Dinner

Wedding Day Plated Breakfast, Lunch, Dinner

Wedding Day Buffet Breakfast, Lunch, Dinner

Wedding Day Reception (hors d'oeuvres)

Post Wedding Day Family Brunch

Favored Outdoor Ceremony Sites Include...

Palm Lawn

Attendance: Up to 100
Site Fee: \$500.00
Views: Santa Catalina Mountains
Surface: Grass
Water Station
Theatre Seating (Lodge Banquet Chairs)
Gift Table
Unity Candle Table
Changing Room
Weather Backup

Hacienda Lawn

Attendance: Up to 50
Site Fee: \$500.00
Surface: Grass
Water Station
Theatre Seating (Lodge Banquet Chairs)
Gift Table
Unity Candle Table
Changing Room
Weather Backup

Favored Reception Venues:

Palm Room

Wall of windows facing East
Overlooking The Palm Lawn
Private
Exclusive
French Doors onto The Palm Lawn

Catalina Room

Wall of windows facing North
Overlooking The Palm Lawn
Santa Catalina Mountains in distance
Private
Exclusive

Available at no additional cost:

Linens:

120" Round Cloths – White

90" x 90" Squares – White

Napkins – White

Votive Candles

China

Silverware

Glassware

Lodge Tables and Chairs

You may wish to consider:

Overnight accommodations for bride and groom
Discounted Group Room Rates

On-Site Photography Opportunities:

Hacienda

Pool

Palm Lawn

Hacienda Lawn

WEDDING MENU SUGGESTIONS

Our Catering Sales Manager will customize a menu (including wedding cake) to meet both your taste and budget.

YOUR WEDDING RECEPTION

Suggestion

Butler-style (Passed) Canapes
Select three each from the Canape menu

Cold Items

Cheese Tray with Assorted Crackers
Grilled Vegetable & Crudite with Dipping Sauce
Fresh Seasonal Fruit Display

Carved Items

Beef Sirloin
With Mustard, Horseradish, Rolls

Turkey Breast
Mayonnaise, Cranberries, Gravy, Dinner Rolls

Hot Food
Vegetarian
Penne Pasta
With Grilled Vegetables and Lemon Herb Sauce

\$50.00 per person

Cake Cutting Fee and Chef Carving Fee Included

A 20% Taxable Service Charge and 8.1% Sales Tax will be applied to all banquet food & beverage

YOUR WEDDING DINNER

Plated Suggestion

Two or Three Courses

Canapes Butler Style (Passed)

Select Three Items from the Canape Menu

Appetizer (select one)

Crab Cakes

Citrus Beurre-Blanc, Mango Salsa. And Seven-Chile Garnish

Lobster Taquitos

Red Mole Sauce, Lime Crema

Marinated Roast Beef on Wonton Crisp

Salad (select one)

Spring Greens

Tomato, Cucumer, Carrot Threads, Focaccia Croutons, Balsamic Vinaigrette

Spinach

Candied Pecans, Stilton Cheese, Pear, Chipotle Bacon, Balsamic Vinaigrette

Caesar

Hearts of Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Entrée (select one)

Smokey New York Strip

Smoked Chile Rub, Black Truffle Sweet Potato Puree

Sea Bass

Orange Achiote Butter Sauce

Baked Chicken

Stuffed with Goat Cheese, Poblano Sherry Wine Sauce

Starch (select one)

Horseradish Mashed Potato

Basmati Rice Pilaf

Black Truffle Butter Sweet Potato Puree

Polenta, Spinach and Bacon

Two Courses: \$47.00 per person

Three Courses: \$53 per person

A 20% Taxable Service Charge and 8.1% Sales Tax will be applied to all banquet food & beverage

YOUR WEDDING RECEPTION

Passed Canapés

Select three each from the Canapé menu
(Butler style)

Cold Items

Cheese tray with assorted crackers
Grilled vegetable & crudités with dipping sauce
Fresh seasonal fruit display

Carved Items

Beef Sirloin

With mustard, horseradish, rolls

Turkey Breast

Mayonnaise, cranberry, gravy
Dinner rolls

Hot Food

Vegetarian

Penne Pasta

With grilled vegetables and a lemon herb sauce
\$50.00++/pp No cake cutting fee
No chef carving fee

A 20% Taxable Service Charge and 8.1% Sales Tax will be applied to all
banquet food & beverage

YOUR WEDDING DINNER

Plated Dinner (2 or 3 courses)

Canapés passed butler style
Select three items from the canapé menu

Starter

Select One:

Crab cakes, citrus beurre-blanc, mango salsa, & seven -chili garnish
Lobster taquitos, red mole sauce, lime crema
Marinated roasted beef on wonton crisp

Salads

Select One:

Spring greens

Tomato, cucumber, carrot threads, foccia croutons Balsamic vinaigrette

Spinach Salad

Candied pecans, Stilton cheese, pear, Chipotle bacon, Balsamic vinaigrette

Caesar

Hearts of romaine, parmesan cheese, croutons, Caesar dressing

Entrée

Select One:

Smokey New York Strip

Smoked chili rub, black truffle sweet potato puree

Sea Bass

Orange-Achiote butter sauce

Baked Chicken

Stuffed with goat cheese, Poblano sherry wine sauce

Starch

Select One:

Horseradish mashed potato Basmati rice pilaf
Black truffle butter sweet potato puree
Polenta, spinach and bacon

Two courses \$47.00

Three courses \$53.00

A 20% Taxable Service Charge and 8.1% Sales Tax will be applied to all
banquet food & beverage

HOSTED BAR

Top Shelf Brands	\$7.00 Each
Premium Brands	\$6.00 Each
Well Brands	\$5.50 Each
Cordials	\$8.50 Each
House Wine	\$6.00 Each
*Imported Beer	\$5.00 Each
**Domestic Beer	\$4.00 Each
Mineral Water	\$3.00 Each
Assorted Soft Drinks	\$3.00 Each

**Domestic Beer

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Michelob Ultra, Coors Light and O'Doul's

*Imported Beer

Heineken, Corona , Pacifico, Dos Equis Amber, Dos Equis Lager

House Champagne Toast or House Wine served with Dinner can be added for \$28.00 per bottle (Based on Consumption)

CASH BAR

(Prices indicated are inclusive.)

Top Shelf Brands	\$7.50 Each
Premium Brands	\$6.50 Each
Well Brands	\$6.00 Each
Cordials	\$9.00 Each
House Wine	\$7.00 Each
*Imported Beer	\$5.50 Each
**Domestic Beer	\$4.50 Each
Mineral Water	\$3.00 Each
Assorted Soft Drinks	\$3.00 Each

All cash bars are subject to a \$100.00 set-up fee. The fee is waived when sales exceed \$500.00 not to include tax and service charge.

PARTNER REFERRALS

Entertainment

Flamenco Guitar	Jon Banuelos	309-5321
Desert DJs	Jennifer Deyoe	327-2000
Windy City DJ's	Kim Cahoon	298-8000
The Street Minstrels	Frank Ross	745-1732
Dunn's Disc Jockey Service	Chris Dunn	579-3866
Brad Holland Tunesmythe	Brad Holland	327-2558
Tucson Jazz Society	Eyvonne Ervine	743-7347
Harpist	Anne Stigall	578-8727
Harpist	Christine Vivona	293-2272
Pianist	Martha Reed	791-0475
Pianist	Michael Davis	795-5155

Equipment Rental

Party Expresso Rental Equipment	Orlando Saldarriaga	322-9405
Arizona Party Rental	Carrie Flower	327-6678
Party Concepts	Barbara DiFazio	750-0550

Florist/Wedding Coordinator

Mayfield's Florist	Greg Coleman	886-4443
Nature's Art	Ferial Malaika	881-8068

Linen

Special Event Linen	Donna Haskell	326-8040
Party Concepts	Barbara DiFazio	750-0550

Cakes

The French Loaf	Deborah Mechigian	617-0990
Maribelle Cakery	Jennifer Cowgill	322-9294
Cakes by Clara	Clara or Jim Chambers	292-8567

Officiators

Protestant Minister	Dennis Williams	296-5901
Universal Life Church	Rev. Edward (Ted) Miller	326-1396
Trinity Presbyterian Church	Jeffrey Kane, Senior Pastor	623-2579
Ordained Interfaith Minister	Rev. Kathryn Williams	292-1416
St. Mark's United Methodist Church	Rev. Paul Caseman	297-2062
Orthodox Catholic Church	Rev. William Grassman	749-3025
Unitarian Minister	Patrick Cunningham, M.Div	797-7912
Justice of the Peace		
– Pima County Consolidated		740-3505
Justice Courts		
Nondenominational Minister	Nadine M. Rosin	881-4939

Photography		
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Candid Wedding Photographers	Gerry Glaser	327-6531
Daniel Snyder	Daniel Snyder	792-4828
Design Photography	Bob Hitchcock	298-7007
Gary Rumack Photography	Gary Rumack	795-5855
John Ritter Photography	John Ritter	299-0044
Rembrandt Photography	Jim Earls	797-9200

Transportation		
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Catalina Limousine	Marc Kaplan	297-3226
Five Star	George Lopez	975-2429

Stationery		
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Celebrations Ink	Andrea Silverman	722-9607
Paper, Paper, Paper	Paula O'Dowd	326-3830

Videography		
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Flicko's	Kim and Mark Bateman	742-3153
All Occasions Video & Photography	Mark Wolfe	744-8853
Jorgensen Video Productions	Mike Jorgensen	747-4488
Resort Videography	Rob Hines	881-5747
Visual Images Productions	John Maniscalco	546-2040
Beyond Video	Annyce Meiners	624-3081

Wedding Package Information

For over 70 years Lodge on the Desert, an Arizona landmark and Tucson tradition, has been the setting for wedding ceremonies and receptions. Secluded pathways, regal palms, native cacti and manicured lawns offer a romantic setting in a convenient, central, mid-town location.

The reception site fee is \$1,000 and includes a complimentary overnight stay for the bride and groom. Included in this fee is four (4) hours of service for the wedding dinner and reception, flatware, stemware, white table linens and napkins, as well as reception tables and chairs, set-up and breakdown. All menu selections from the wedding menus include cake cutting and bartender fees for hosted bars. Should your wedding event extend past the contract end time, an additional fee of \$200 per hour will apply.

The ceremony fee is \$500. This fee includes a rehearsal time based on availability. Also included are ceremony chairs, set-up and breakdown. To reserve your wedding date, a signed contract and \$2,000 non-refundable booking fee are required, and a credit card number must be on file.

The deposit applies to a specific event date and time and will confirm your reservation. It will be also be applied toward your final balance. In the event of cancellation of your originally reserved date, your deposit will not be returned, nor will it be transferred to another date.

Payment of the balance due for all known and estimated charges is due fourteen (14) days prior to the event by credit card, certified check or cash funds. If the final bill is less than the prepaid estimated charges, you will be reimbursed within 30 days of your event date. If the final bill is more that the prepaid estimated charges, the balance is due and payable at the end of the event by cash funds or credit card. Personal checks will not be accepted.

MENUS

For all weddings, a food and beverage minimum of \$50.00 per person is required. Menu prices are subject to change without notice, but may be confirmed up to 90 days prior to your event. Our staff is pleased to accommodate special dietary needs of your attendees with seven (7) business days' advance notice. To ensure the optimal food overall wedding experience, our catering department asks that all menus and event set-up details be finalized at least 60 days prior to your event. All food and beverage, with the exception of the wedding cake, must be provided and served by Lodge on the Desert. Lodge on the Desert is the only authorized licensee to sell and serve liquor, beer and wine on the premises. No food or beverage of any kind may be brought into or removed from the event areas by you or your guests, representatives, vendors or any other persons who are not employees of Lodge on the Desert. Lodge on the Desert reserves the right to restrict alcohol consumption at its discretion. Food on a buffet line may not be on display for more than two hours.

BEVERAGES

Lodge on the Desert offers an assortment of premium liquor, beer and wines for your reception. An average hosted bar estimate is \$20 - \$30 per guest, depending upon beverage selection. To complement the bar service, a selection of non-alcoholic beverages is recommended, including sodas, sparkling ciders, variety of Lodge on the Desert teas, or punch.

TAXES AND SERVICE CHARGES

A 20% service charge and 8.1% tax will be applied to all hosted food and beverage. Room rental or wedding site fees will be charged the required 8.1% sales tax.

GUARANTEES

Guarantees for all organized meal functions must be received fourteen (14) days in advance of your function. You will be billed for your guarantee(s) plus any additional attendees at each function.

GUEST ROOMS

Lodge on the Desert offers uniquely appointed guestrooms and suites for your out-of-town wedding guests. Please contact your Catering Sales Manager to arrange special guestroom rates that will be available for your wedding date. At least ten (10) rooms per night and food and beverage minimums are required in order to receive special group rate consideration.

SET-UP AND DECORATIONS

The Sales Department must approve all decorations. Please ask your Sales Manager about restrictions on how and with what you may decorate or specific requests on set-up time and decorations. Set-up for each event is allowed two hours prior to start of event. All decorations and personal items must be immediately removed from the site at the conclusion of the event. Lodge on the Desert will not store items nor be responsible for any materials left behind.

Due to the surrounding trees and native birds, rice or other items such as birdseed or confetti to be thrown onto the lawn and/or patio or restaurant areas are not permitted. Flower petals, lavender bundles or any environmentally friendly materials are acceptable.

GIFTS

Please appoint someone in your wedding party to accept, handle and remove the wedding gifts before, during and after the reception. Lodge on the Desert will not be held liable for the loss of said gifts.

VENDORS AND WEDDING COORDINATORS

Upon receipt of signed contract to hold your event at Lodge on the Desert, a wedding resource packet will be provided to you with lists of local vendors including DJ's, officiates, photographers, etc. These are suggestions only; you may certainly select your own.

You may find it helpful to engage the services of a professional Wedding Planner. While our hotel Sales Manager will assist with the planning of all your catered events and hotel details, a Wedding Planner will help you with the many other details associated with planning your special day.

PHOTOGRAPHS

Photographs may be taken in any of the Lodge's outside public areas at anytime. Please ask your Sales Manager to for advice on the many beautiful photographic opportunities. You are welcome to begin photographs on the hotel property two hours prior to your event. The hotel lobby may be used for uncomplicated shots only. Backdrops, photographic umbrellas, or loose electrical cords are not allowed in these areas, as all public areas must remain open and free of obstacles for all hotel guests.

MUSIC

Light background music may be played until 10:00 PM on the Lawn. A disc jockey or live music may play until Midnight within the function rooms or within specified areas. In consideration of hotel guests not included in your party, the control of all music will be at the discretion of Lodge on the Desert staff.

Wedding General Information

Guarantee

For the various Lodge on the Desert departments to prepare properly for your successful event(s), we require the final attendance be determined and communicated to the Director of Catering 14 working days prior to the event. This number will be considered a guarantee not subject to reduction, and charges will be assessed accordingly. If a guarantee is not given to the Lodge by 11:00 am on the date it is due, the expected numbers indicated on the Banquet Event Order will become the guarantee. The Lodge will set 5% over the guarantee up to a maximum of 50 covers. The set for all continental breakfasts, coffee breaks, and receptions will be the same as the guarantee. The Lodge will not be responsible for identical service to more than 5% over the guarantee. The customer will be billed for the guarantee(s) plus any additional attendees at each function.

Food and Beverage

Current banquet prices are indicated on the all banquet menu suggestions and proposals. All food and beverage must be supplied by the Lodge 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. Our Director of Catering will be happy to customize specialty menus at your request. Lodge on the Desert 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 Lodge 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 Lodge is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought onto Lodge grounds. All beverage functions must be arranged through our Director of Catering. Lodge policy requires that liquor be served by the drink in all banquet and function areas.

All persons consuming liquor at Lodge on the Desert events must be 21 years old. The Lodge reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.

Assignment of Event Space

Event rooms are assigned based upon the number of persons expected. If attendance numbers increase or decrease, the Lodge 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 that seat ten (10) people each. Requests for seating of eight (8) or less at round tables is available, and must be specified.

Outdoor Events

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

Taxes and Service Charges

The Lodge will add the customary 20% service charge and 8.1% sales tax to the banquet menu prices stated. This is indicated as "++" on the banquet menus.

Labor Charges

Chef Attendants	\$100/each
Bartenders	\$100/each; fees waived if sales exceed \$500/bar

Minimums

For private plated parties less than 13 guests, the Lodge will assess a service charge of \$50.00. For buffet service to less than 50 guests, the Lodge will assess a \$4.00++per person service charge; for buffet service to less than 20 guests, the Lodge will assess a \$6.00++per person service charge.

Audio Visual Equipment and Electrical

It is advisable to make arrangements for any necessary audio visual and / or electrical needs in advance with our Catering Sales Manager.

Security

The Lodge will not assume responsibility for damage or loss of any merchandise or articles left in the Lodge before, during, or following any event. Guests are responsible for any damage to any part of the Lodge 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 Lodge on the Desert.

Thank you for considering Lodge on the Desert.

June, 2009