

THE WESTIN
LA PALOMA
RESORT & SPA
TUCSON

*A Wedding Story at
The Westin La Paloma Resort & Spa...*

Join us for the celebration
of the most important day of your life.
Let us guide you through your Bridal Shower, Rehearsal Dinner,
Wedding Ceremony and Reception.

Choose from among our three beautiful outdoor ceremony locations.
Each features a breath-taking view
of the Santa Catalina Mountains.

Terrace Level Patio

210 Guest Maximum
\$1,000 plus service charge and tax

Fiesta Area

200 Guest Maximum
\$1,200 plus service charge and tax

Catalina Basin

650 Guest Maximum
\$1,800 plus service charge and tax

Each of the ceremony locations includes La Paloma chairs, tables, white linen
and a water station for your guests.
The Catalina Basin also includes a complimentary shuttle from the Resort Front
Drive.

Site fee will be subject to 22% service charge and 6.1% tax.

View our Four *Romantic* Reception Venues.

Cottonwood

Maximum Dinner Seating with Dance Floor for 60 Guests

Murphey

Maximum Dinner Seating with Dance Floor for 140 Guests

Sonoran

Maximum Dinner Seating with Dance Floor for 240 Guests

Arizona Ballroom

Maximum Dinner Seating with Dance Floor in this space ranges from 100 Guests to 1,160 Guests

Each of the reception locations includes the following complimentary items:

Jewel Votive Candles
China
Silverware
Glassware
Dance Floor
La Paloma Tables & Chairs

Linen Selections:

120" Round White or Black Cloths
90" x 90" Square White, Black or Honey Cloths
White or Black Napkin

Your Wedding Dinner
4 Courses

Plated Dinner Suggestion A

Portobello Ravioli with Dijon Marsala Crema, Baby Tomato Confit

Crisp Green Apples, Dried Fruit & Sweet Pecans, Bleu Cheese, California Greens,
Chambord Drizzle, House Dressing
Freshly Baked Rolls & Butter

Asiago-Crusted Chicken Breast, Crisp Herb Polenta Cakes, Market Vegetables,
Mushroom Marsala Sauce

Champagne Sorbet
Starbucks Regular & Decaffeinated Coffee & Assorted Teas

Plated Dinner Suggestion B

Lobster Bisque, Parmesan Cheese Straw

Hand-Selected Tender Hearts of Romaine; Tomato Basil Bruschetta, Garlic Crostini,
Classic Caesar Dressing
Freshly Baked Rolls & Butter

Slow-Roasted Atlantic Salmon, Paired with Herb & Garlic-Rubbed Beef Tenderloin,
Jumbo Asparagus, Caramelized Onions, Crisp Pancetta Risotto Cake, Red Wine Jus

Champagne Sorbet
Starbucks Regular & Decaffeinated Coffee & Assorted Teas

A 22% Taxable Service Charge and 6.1% Sales Tax will be applied to all banquet food & beverage

Buffet Dinner Suggestion

Gemelli Pasta Salad with Peppers & Calamata Olives

Grilled Mediterranean Vegetable Salad

Romaine Salad, Caesar Dressing, Parmesan Croutons, Fresh Tomatoes

Spinach Salad, Roasted Shallots, Honey Balsamic Vinaigrette

*Carved Top Round of Beef, au Jus, Horseradish Cream
(Carved on Buffet)

**Station comes alive with Chef in Uniform at \$150.00 Per Chef
1 Chef Per 100 Guests*

Smokey Herb-Seared Chicken Breast, Citrus Chipolte Salsa

Dry Adobo-Rubbed Salmon, Roasted Corn & Mango Relish

Champagne Sorbet

All dinner buffets include:

Chef's Seasonal Garden Vegetables, Boursin Mashed Potatoes,
Freshly Baked Rolls & Butter

Starbucks Regular & Decaffeinated Coffee & Assorted Teas

**(Minimum of 25 Guests. The menu quoted price will increase by 20% if your
guarantee is less than 50 guests)**

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Chilled Hors d'oeuvres

Caramelized Onions, Peppers with Goat Cheese, Sweet Pepper Coulis on Crusty
French Bread
Caramelized Onions, Peppers, Goat Cheese with Sweet Pepper Coulis on Crusty
French Bread
Wild Mushrooms, Garden Herbs in Pastry Shell

Proscuitto with Balsamic Drizzle & Asiago on Crostini
Fresh Salmon & Crab Burrito with Tomato, Cilantro Fresca
Mini Bruschetta with Feta Cheese, Fresh Basil, Roma Tomato
Tomato, Kalamata & Mozzarella Skewer with Extra Virgin Basil Marinade
Duck & Pistachio Pate on Brioche with Cranberry
Fire Roasted Shrimp with Mango Compote on European Cucumber
Skewered Citrus & Herb Roasted Shrimp with Sweet Peppers

Stilton, Poached Pear & Walnut Croustade
Ahi Tuna on Cucumber, Miso Glaze
Stilton, Poached Pear & Walnut Croustade
Peppery Seared Beef Striploin with Roquefort Cheese on Crostini
Blue Crab Phyllo Tartlets with Red Pepper Aioli

Smoked Salmon with Cream Fraiche on Sweet Corn & Chive Blini
Lobster Salpicon on European Cucumber with Citrus Mascarpone
Honduran Shrimp Ceviche Shooter
Fresh Display of California Rolls, Spicy Tuna Rolls, Rainbow Rolls, Salmon, Shrimp,
Tuna, Eel & Yellow-Tail Sushi

Large Shrimp on Ice served with Spicy Cocktail Sauce, Lemon & Limes

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Hot Hors d'oeuvres

Crispy Artichoke Hearts filled with Parmesan, Roasted Tomato Dipping Sauce
Wok-Seared Pork Potstickers, Soy Ginger Dip
Oriental Spring Rolls with Glass Noodles & Vegetables, Sweet Chile Plum Dip
Creamy Brie with Fresh Raspberries & Chopped Pecans Baked in Flaky Crust
Chipotle Chicken Sausage Skewer with Applewood Smoked Bacon
"Spanokopita" Crisp Phyllo with Greek Feta Cheese & Spinach
Crisp Pork & Red Chile Taquitos, Anaheim Chile Salsa
Tortilla Crusted Chicken Tender, Mole Sauce
Blue Cheese & Pear Phyllo Star
Portobello Mushroom Empanada with Fresh Herbs
Crispy Mini Beef Chimmys, Salsa Fresca
Crisp Pork & Red Chile aquitos, Anaheim Chile Salsa

Alaskan Crab-Filled Mushroom Caps, Sauce Hollandaise
Thai Coconut Shrimp, Red Curry Sauce
Thai Scallop Spring Stick, Lime Soy Sauce
Lemon Grass & Garlic Marinated Vietnamese Chicken Satay, Peanut Sauce

Dijon & Herb-Crusted Baby Lamb Chops, Rosemary Essence
Skewered Fresh Scallops & Scallions, Miso Vinaigrette

Orange Peel Beef Satay
Shrimp Lollipop, Hoisin Sauce
Skewered Fresh Scallops & Scallions, Miso Vinaigrette
Dijon & Herb Crusted Baby Lamb Chops, Rosemary Essence

Additional Hors d'oeuvres

Domestic Cheese Board (Sharp, Cheddar, Wisconsin Swiss, Monterey Jack, Wisconsin Gouda) with Gourmet Crackers & Fruit Garnish

Priced per pound

(One Pound serves 10 Guests with 2 Pieces Per Person)

Imported Cheese Board (Port Salut, Walnut Gourmandise, Brie, Saga Blue, English Stilton, Chevre) with Gourmet Crackers & Fruit Garnish

Priced per pound

(One Pound serves 10 Guests with 2 Pieces Per Person)

8-Pound Baked Brie en Croûte Layered with Dried Cherries & Pistachios with Sliced Southwestern Chili Baguette Wheel

Priced per Wheel *(serves 75 ppl)*

Fresh Vegetable Crudite to include: Red, Green & Yellow Bell Pepper, Jicama, Zucchini Spears, Broccoflower, Carrots,

Cherry Tomatoes, Celery, Fresh Mushrooms, Fresh Green Beans with Garlic Onion & Spicy Blue Cheese Dips

Mixed Nuts

Salted Roasted Almonds

Seasonal Fresh Sliced Fruits

Pretzels, Potato Chips, Peanuts

Deluxe Mixed Nuts

Cocktail Dips: Caramelized Onion, Roquefort or Ranch

(Approximately 10 Portions/Per Quart)

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Additional Hors d'oeuvres... (continued)

Chicken Tenders
Ranch, Blue Cheese & Honey-Mustard Dipping Sauces

Chunky Home-Style Guacamole with Fresh Tortilla Chips

Warm Bajou Spiced Louisiana Crab Dip with Assorted Gourmet Crackers

Warm Artichoke & Spinach with Mozzarella Dip with Assorted Gourmet

Served with Fresh Tortilla Chips:

Salsa La Paloma
Salsa Verde
Black Bean & Corn Salsa
Fruit Salsa
Santa Fe Salsa
Black Bean with Jack Cheese

Chocolate Fountain

Dark Chocolate Fondue

Choice of:
Fresh Strawberries
Pineapple
Apples
Brownies
Large Marshmallows
Dried Apricots
Pound Cake
Macaroons

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Hosted Bar

Call Brands
House Wine
Imported Beer
Domestic Beer
Mineral Water
Assorted Soft Drinks

House Champagne Toast or House Wine served with Dinner can be added for an additional fee per bottle (Based on Consumption)

You May Wish to Consider the Following Upgraded Wines

Chardonnay

Clos du Bois
Sonoma Cutrer Russian River
Stonestreet

Fume Blanc/Sauvignon Blanc

Markham Sauvignon Blanc

Cabernet Sauvignon

Louis Martini
B V Napa
Merryvale Cabernet

Pinot Noir

MacMurray Ranch Pinot Noir
ZD

Merlot

Chateau Ste. Michelle
Provenance
Rombauer

Other Red

Jacob's Creek Reserve Shiraz
Chappellet Mountain Cuvee Bordeaux Blend

Sparkling

Domaine Chandon Brut
Perrie Joet Grand Brut
Moet Rose NV
Dom Perignon

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Partner Referrals

Entertainment

Desert DJs	Cally Cook	327-2000
Windy City DJ's	Kim Cahoon	298-8000
Compliance DJ's Entertainment	Jerry Sanchez	975-4036
CE Entertainment DJ Services	Marc Summersett	572-6262
Complete Music Disc Jockey Service	Hunter Niederhauser	887-2089
Revolution Entertainment	Robert Greenberg	991-8830
Twilight Productions	Nick Seivert	760-3000
The Street Minstrels	Frank Ross	745-1732
Harpist	Christine Vivona	293-2272
Harpist	Rebecca Foreman	292-9190
Pianist	Martha Reed	791-0475
String Quartet	Carlie Rigg	584-0608

Equipment Rental

Party Express Rental Equipment	Orlando Saldarriaga	322-9405
Arizona Party Rental	Carrie Flower	327-6678
Frostings Event Design	Paloma Rodarte	591-4964

Florist/Wedding Coordinator

Sylvia Drew Events, LLC	Sylvia Drew	615-8332
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Linen

Special Event Linen	Donna Haskell	326-8040
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Cakes

Passion for the Love of Pastry	Patrick Davis	250-2251
Ambrosia of Tucson	Jaynie Rossi	390-9319
The French Loaf	Deborah Mechigian	617-0990

Videography

Resort Videography	Rob Hines	881-5747
Visual Images Productions	John Maniscalco	546-2040
Black Sheep Video Production	Stepheny Keith	760-0023

Officiators		
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Protestant Minister	Dennis Williams	296-5901
Universal Life Church	Rev. Edward (Ted) Miller	326-1396
Trinity Presbyterian Church	Rev Dave Wasserman	623-2579
St. Mark's United Methodist Church	Rev. Paul Caseman	297-2062
Justice of the Peace – Pima County		
Consolidated Justice Courts	Judge Anne Fisher Segal	740-3505
Nondenominational Minister	Dee Dee Lombardi	245-7418
	Nadine M. Rosin	881-4939
	Rev. Kathryn Williams	292-1416

Photography		
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Daniel Snyder	Daniel Snyder	792-4828
Simon Photographic Art	Frank Simon	444-4706
Patrick Grimes Photography	Patrick Grimes	881-6209
Design Photography	Bob Hitchcock	298-7007
Erik Hinote Photography	Erik Hinote	990-6616
Heart to Heart Photography	William Kelly	747-1925
John Ritter Photography	John Ritter	299-0044
Philip Ramackers	Philip Ramackers	327-7262
Lyn Sims Photographer	Lyn Sim	743-8850
illum Weddings	Jason Millstein	(480) 941-8595
Solaris Photography	Lupita Ramirez	(520) 591-9313

Transportation		
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Destination & Conference Services	Bobby Retz	577-5872
Catalina Transportation	Susan Dawdy	297-3226
Armour Carriage Company	Dennis Armour	404-0882
Royal Vintage	Richard Druitt	784-1191
Xtreme Limo	Roberto Alderete	807-5466

Stationery		
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Paper, Paper, Paper	Paula O'Dowd	326-3830
Three Hills Press & Design	Jane Bruno	240-3650
Celebrations Ink	Andrea Silverman	722-9607

Dove Release		
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Desert Rose Doves		682-4417
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Wedding General Information

Guarantee

For the various Resort departments to prepare properly for your successful event(s), we require the final attendance be determined and communicated to the responsible Conference Planning/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 Resort by 11:00 am on the date it is due, the expected numbers indicated on the Special Event Order will become the guarantee. The Resort will set 3% 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 Resort will not be responsible for identical service to more than 3% over the guarantee.

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 Resort 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. The Westin La Paloma Resort & Spa 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 Resort 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 Special 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 Resort is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the Resort. All beverage functions must be arranged through your Catering Manager. Resort policy requires that liquor be served by the drink in all banquet and function areas.

All persons consuming liquor at Resort events must be 21 years old. The Resort 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 Resort 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 Waterfall/Mesa Verde/Poolside events will utilize plastic glassware, due to liability. Dance floors for outdoor use and portable restrooms at Catalina Basin 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 and the National Weather Service forecast.

Taxes and Service Charges

The Resort will add the customary 22% 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
Banners Hung	\$10/each

Minimums

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

Presentation Services Equipment and Electrical

Presentation Services operates a fully-equipped audio visual company on property; it can handle any range of audio-visual requirements. AV fees are charged for equipment rental, setup-strike labor, service charge, plus tax. Additional electrical power is available for most function rooms. Charges, through the Resort's Engineering Department, will be assessed on labor and per amp, per phase per day basis. It is advisable to make arrangements in advance with your Catering Manager.

Security

The Resort 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 Resort.

*Thank you for considering The Westin La Paloma Resort & Spa
for your special celebration.*