



Wedding Day

Promise | Celebrate | Dance



*I*nnSuites Hotels & Suites Tucson City Center is nestled in secluded serenity deep in the midst of vibrant downtown Tucson. Newly renovated, InnSuites Tucson City Center combines competitive pricing and southwestern charm with contemporary luxury.

*O*ur intimate hideaway offers over 16,000 square feet of spectacular ballroom space and 3 exquisite courtyards ideal for all your photographic needs. Our professional staff and full catering department are at your service, helping you plan the wedding of your dreams.

We are dedicated to the bridal couples every need - making your wedding nothing less than perfect, with every detail carefully attended to. Let our event experts assist in planning each detail, resulting in a truly enchanting event. Relax and enjoy every moment of your

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InnSuites Hotels & Suites Tucson City Center

InnSuites Hotels

RECEPTION PACKAGES

Day Reception

(150 People Minimum)

Ballroom Reserved 9:00 am to 3:00 pm
Formal Plated Lunch | \$38 per person
Formal Lunch Buffet | \$42 per person

Evening Reception

(150 People Minimum)

Ballroom Reserved 6:00 pm to 12:00 am
Formal Plated Dinner | \$38 per person
Formal Dinner Buffet | \$42 per person

Ceremony Sites

Gold Room | up to 130 people
Silver Room | up to 130 people
Copper Room | up to 300 people
Tucson Ballroom | up to 700 people



Your Package Includes

Ballroom Rental
Deluxe accommodations for the
Bride and Groom
Cake Table
Gift Table
Guest Book Table
DJ Table
Dance Floor
Champagne toast for
Bride & Groom
Special group rate for out
of town guests

Extra Services at a Charge
Bar Set-up | Cake Cutting

"At the touch of love everyone becomes a poet." -Plato

LUNCHEON BUFFET (50 People Minimum)

Choice of One Entrée \$16.50 per person | Choice of Two Entrées \$19.50 per person
Choice of Three Entrées \$22.50 per person

Entrées

Roasted Turkey | Chicken Marsala
Honey Baked Ham with Pineapple Sauce
Baked Alaskan Cod with Lemon Garlic Butter
Braised Burgundy Beef Tips
Lasagna (Beef, Chicken, Vegetarian)
Chicken Picatta | London Broil
BBQ Pork Ribs (St. Louis Style)
Baked Chicken with Tarragon
Chicken Parmesan | Beef Stroganoff

Includes

Fresh Garden Vegetables
Rolls and Butter
Coffee, Iced Tea, Herbal Tea
Dessert

Plus Two of the Following Choices

Fresh Fruit Tray | Vegetable Tray
Pasta Salad | Fresh Potato Salad
Tossed Salad | Potato, Rice or Pasta



DINNER BUFFET (50 People Minimum)

Includes choice of two vegetables, two starches, three salads, two desserts, assorted rolls and beverage.

Choice of 2 Entrées \$25.95 p.p. | Choice of 3 Entrées \$32.95 p.p. | Carved Baron or Beef add \$5.00 p.p.
Carved Breast of Turkey add \$3.00 p.p. | Carved Prime Rib of Beef add \$5.00 p.p.

Entrées

Sliced Beef Bordelaise | Chicken Marsala | Baked Red Snapper | Hawaiian Style Ham
Chicken Marinara | Sliced Pork Roast | Southwestern Beef Tips with Pepper & Onions
Baked Chicken with fine Herbs | Beer Battered Haddock Chicken Teriyaki

Salads

Pasta Salad | Potato Salad | Fresh Fruit Salad | Cole Slaw | Tossed Garden Greens
Tomato, Cucumber, Cilantro Salad | Marinated Fresh Vegetable Medley

Starches

Steamed New Red Potatoes | Rice Pilaf | Wild Rice Blend | Appropriate Pasta
Smoked Gouda au Gratin Potatoes | Mashed Potatoes with Gravy | Baked Potato

Vegetables

Green Bean Almondine | Zucchini and Yellow Squash Marinara | Vegetable Medley
Broccoli and Cauliflower with Cheese Sauce | Peas with Mushrooms and Pearl Onions

PLATED LUNCHEON (50 People Minimum)

All entrées include your choice of fresh fruit cup or tossed garden salad, appropriate potato, rice or pasta, vegetable, fresh rolls and butter, dessert and beverage service.

Plated Entrées

Chicken Stir Fry | \$11.50 p.p.

Marinated strips of Chicken Breast, stir fried with fresh, crisp Oriental Vegetables served with Fried Rice

Seafood Delite | \$13.50 p.p.

Shrimp and Crab in an Avocado and Tomato Half with Sour Cream Dill dressing served with Fresh Fruit, Tomato, and Cucumber

Roast Pork Loin Dijon | \$13.95 p.p.

Sliced Pork Loin with a Dijon Peppercorn Sauce

Chicken Marsala | \$13.95 p.p.

Sautéed Chicken Breast in a Mushroom and Marsala Wine Sauce

Teriyaki Chicken | \$13.95 p.p.

A Boneless Breast of Chicken, Marinated, Broiled and topped with Teriyaki glaze

Sole Stuffed with Spinach and Shrimp Sauce | \$13.95 p.p.

Dover Sole stuffed with fresh Spinach and Bay Shrimp Butter Sauce

Salmon | \$15.00 p.p.

6 oz. Salmon Filet with a Chive Butter

London Broil | \$15.50 p.p.

Marinated Flank Steak charbroiled and thinly sliced, topped with Mushroom Bordelaise

Shrimp Stir Fry | \$15.50 p.p.

Shrimp, stir fried with fresh, crisp Oriental Vegetables, served with Fried Rice

New York Steak | \$15.95 p.p.

7 oz. Angus Beef with Maitre d'Hotel Butter Angus Beef with Sun-Dried Cherry Butter

"We were two and had but one heart." -Francois Villon



PLATED DINNER (50 People Minimum)

All dinners include your choice of tossed garden salad or caesar salad, warm rolls and butter, vegetable du jour, chef's choice of potato, rice or pasta, dessert and beverage service.

Plated Entrées

Broiled New York Steak | \$22.95 p.p.

Choice of New York Strip, charbroiled to your liking and served with Sautéed Mushrooms

Salmon | \$24.95 p.p.

Baked Salmon with Dill Cream Sauce

Beef Wellington | \$34.00 p.p.

Tender Loin of Beef with Mushroom Duxelle Stuffing, baked golden brown in Fluff Pastry Madeira Sauce

Breast of Chicken Florentine | \$18.95 p.p.

Chicken Breast stuffed with Spinach and Havarti Cheese, baked in Chablis

Roast Pork Loin Dijon | \$24.95 p.p.

Sliced Roasted Pork Loin with a Dijon Peppercorn Sauce

Shrimp Scampi | \$23.95 p.p.

Four Sautéed Shrimp in a White Wine and Garlic Butter Sauce, served with Pasta

Chicken Cordon Bleu | \$19.95 p.p.

Chicken Breast stuffed with Swiss Cheese and Ham, lightly breaded and baked, served with Sauce Mornay

Filet Mignon | \$28.50 p.p.

A Bacon wrapped Filet broiled and topped with Béarnaise Sauce and French Served Mushroom Crown

Filet and Scampi | \$31.95 p.p.

Petite cut of Tenderloin topped with Béarnaise and three large Shrimp sautéed in Garlic, Butter and Wine

Chicken Marsala | \$18.95 p.p.

Baked Breast of Chicken topped with a Mushroom Marsala Sauce

Chicken Provencale | \$18.95 p.p.

Breast of Chicken simmered in a rich Marinara Sauce, served with Pasta

Prime Rib of Beef | 8 oz. \$18.95 p.p. | 12 oz. \$25.95 p.p.

Tender and slow cooked, served au jus with Creamed Horseradish

Roasted Half Chicken | \$18.50 p.p.

Half Chicken au natural with fine Herbs

Grilled Flank Steak | \$16.95 p.p.

Marinated and Mesquite Grilled Flank Steak with Marsala and Mushroom Wine Sauce

Sizzling Ribeye Steak | \$25.95 p.p.

A Choice 12 oz., charbroiled and topped with Caramelized Shallots

Stuffed Manicotti | \$17.95 p.p.

Manicotti stuffed with Italian Cheeses and Spices, served with Marinara Sauce

Pasta Primavera | \$17.95 p.p.

Fettucini in a Olive Oil and Garlic Sauce with sautéed Garden Vegetables, Mushrooms and Black Olives, served with a broiled Parmesan Tomato

Chicken and Shrimp Sampler | \$22.95 p.p.

Our Chicken Provencale served with two large Shrimp, sautéed in Lemon & Garlic Bune Blanc

"The heart that loves is always young." -Unknown

BEVERAGE OPTIONS

A \$75.00 service fee will be waived on sales of \$300.00 or more.

Hosted Bar Prices

Standard Liquor	\$4.25
Call Liquor	\$4.75
Premium Liquor	\$5.75
After Dinner Cordials	\$6.25
House Wine	\$4.50 per glass
House Wine	\$21.00 per bottle
Specialty Wines	See Wine Menu
Champagne	\$22.00 per bottle
Domestic Bottled Beer	\$2.75
Imported Bottled Beer	\$3.75
Draft Beer	\$250.00 per keg
Imported Beer	\$350.00 per keg
Soft Drinks	\$1.25
Mineral Water	\$2.00
Hosted Bar	\$9.00 per person

Cash Bar Prices

Standard Liquor	\$4.50
Call Liquor	\$5.00
Premium Liquor	\$6.00
After Dinner Cordials	\$6.50
House Wine	\$5.00 per glass
House Wine	\$21.00 per bottle
Specialty Wines	See Wine Menu
Champagne	\$22.00 per bottle
Domestic Bottled Beer	\$3.00
Imported Bottled Beer	\$4.00
Draft Beer	\$225.00 per keg
Imported Beer	\$325.00 per keg
Soft Drinks	\$1.75
Mineral Water	\$2.50

Punches

Fruit \$20.00 per gal. | Sherbet \$30.00 per gal. | Champagne \$70.00 per gal.
Rum Punch \$75.00 per gal. | Margarita \$110.00 per gal. | Sangria \$110.00 per gal.



"And love is a thing that can never go wrong." -Dorothy Parker

DESSERT CHOICES

- Chocolate Mousse
- Lemon Meringue Pie
- Carrot Cake
- Brownies
- Apple, Cherry, or Blueberry Cobblers
- Black Forrest Cake
- Boston Cream Pie
- Chocolate Cake
- Strudel

(50 people maximum)
Rainbow Sherbet
Assorted Ice Cream



HORS D'OEUVRES (priced per 100)

Hot Hors D'oeuvres

Cheese Puff
\$100.00

Deep Fried Zucchini
\$105.00

Pigs in a Blanket
\$175.00

Spicy Chicken Wings
\$175.00

Cheese Stuffed Jalapeños
\$175.00

Chicken Drumsticks with Ranch Dip
\$175.00

Chicken Fingers with Honey Mustard
\$175.00

Potato Skins with Cheese, Bacon,
Green Onion \$175.00

Assorted Mini Quiche
\$200.00

Deep Fried Cordon Bleu
\$200.00

Mini Chimis with Salsa
\$225.00

Shrimp Egg Rolls with Sweet and Sour
\$225.00

Beef Taquitos with Cheese and Salsa
\$225.00

BBQ or Swedish Meatballs
\$225.00

Seafood Stuffed Mushrooms
\$250.00

Scallops in Bacon
\$250.00

Beef or Chicken Teriyaki Kabobs
\$250.00

Chicken Liver Rumaki
\$250.00



"Love is a moment that lasts forever." -Julie Wittey

Cold Hors D'oeuvres

Assorted Mini Desserts
\$32.00 (per dozen)

Deviled Eggs
\$195.00

Celery with Herb Cheese
\$200.00

Assorted Canapes
\$200.00

Salami Coronets with Herb Cheese
\$200.00

Roma Tomatoes stuffed with Shrimp
\$260.00

Fresh Vegetable Tray with Dip
\$275.00

Jumbo Shrimp
\$275.00

Sliced Ham with Petite Rolls
\$275.00

Sliced Turkey with Petite Rolls
\$275.00

Fresh Fruit Tray
\$300.00

Sliced Roast Beef with Petite Rolls
\$375.00

Domestic Cheese Tray with Crackers
\$400.00

Cheese and Fruit Tray
\$450.00

Imported Cheese Tray with Crackers
\$500.00

EVENT POLICIES & INFORMATION

The following guidelines must be abided by to ensure that your event runs smoothly. Please let us know if you need any further explanation.

Food & Beverage

All Food items must be supplied and prepared by the hotel and its personnel. Any deviation in this policy must be approved by the catering manager only and will include a minimum service charge of \$9.99 per person. Menu selection, room requirements and all other arrangements must be received two weeks prior to the function date.

Beverage Service

The sale, service and consumption of alcoholic beverages are regulated by the State Alcoholic Beverage Commission. This hotel, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Arizona Liquor Commission's regulations. It is our policy, therefore, that all liquor and wine must be supplied and served by the hotel. **The hotel reserves the right to refuse service to anyone.**

Service Charges and Tax

In addition to the prices presented in this booklet, our hotel will add the customary 20% service charge and applicable state and/or local taxes on all hotel services, food and beverage. State and local taxes are subject to change without notice.

Guarantees

The catering department must be notified 72 hours prior to the start of function as to the number of attendees for whom payment is guaranteed, For functions scheduled on Sunday, Monday or Tuesday, guarantee must be received by the catering department no later than 12:00 noon on the Friday preceding the function. **In the event the guarantee is not received with the proper notice, the original estimated attendance will be prepared and billed.** The hotel will set up and prepare to service 5% above the guaranteed attendance. **The final guarantee is the minimum number of guests that will be charged.**

Billing and Deposits

All functions require a form of guarantee of payment to secure our facilities. The following forms of guarantee are acceptable: Payment in full, credit card with authorization, or deposit. If a deposit is required, it becomes non-refundable ninety days prior to the function date. **All accounts are to be paid in full three days prior to the function date unless previous arrangements have been approved by the catering manager.** Direct billings must be approved by our credit department. Applications for direct billing must be received 45 days prior to the function date. A determination of a deposit amount is based on prior functions and information received from our credit department.

Ballroom Rentals

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendants, the hotel reserves the right to reassign the function room. Changes in room arrangements within 24 hours of the function will result in an additional \$500 non-negotiable room charge to your bill.

Liability

This hotel reserves the right to inspect and control any and all private functions. The hotel cannot assume responsibility for damage to, loss of, any merchandise or articles left in the hotel prior to, during, or following an event. If valuable items must be left in any banquet area, it is recommended that a security firm is retained at the group's expense. Any and all damages are the responsibility of the client and must be paid for in full by the conclusion of the function.

The hotel reserves the right to shut down any function that may get out of hand.

"If ever two were one then surely we." -Anne Bradstreet

Inn Suites
HOTELS & SUITES



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