



Arizona-Sonora
Desert Museum

Tucson, Arizona

Weddings at Arizona-Sonora Desert Museum



Contact Information:

wcoord@desertmuseum.org

Food and Beverage/Catering Sales Manager at 520-883-3006.

All information - including quoted prices - is subject to change without notice, and is only guaranteed upon the completion and signing by both parties of the catering contract.



Arizona-Sonora Desert Museum

Tucson, Arizona

About Us

- Located in the midst of one of the Sonoran Desert's most beautiful settings
- Facilities available for rehearsal dinners, wedding ceremonies, and receptions
- Live animal interpretations bring a special element to your special day (additional fee)
- 300+ species of native wildlife and 1,300 varieties of desert plants
- More than 2 miles of natural desert paths traversing 21 acres
- Arizona-Sonora Desert Museum is consistently ranked as one of the best in the world.
- The Desert Museum will be remembered by your guests for years to come.



Amazilia violiceps, Photo by Jim Flynn



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Facility Rental

Rental Fees

- During museum hours, private indoor multi-purpose areas can be reserved starting at \$1500.00.
- Based on availability and seasonality (private dining is limited in high season).

After-Hours Events

- After-hours special events will be charged a minimum \$1500.00 facility fee, depending on facility and group size.
- Your guests will have use of a private special events gate, VIP parking, and signage to direct guests to the event venue.
- Complimentary on-grounds admission is available between 3 p.m. and 5 p.m., with event starting immediately upon grounds closure at 5 p.m. (Please note: grounds close earlier during the summer months.)
- The fee is in lieu of admission and covers operational costs, security, and equipment considered 'on-hand'.
- The facility fee covers a maximum four-hour event. Overtime charges of \$200 an hour may apply
- Events must conclude by 9:45 p.m., and all attendees must vacate the premises by 10:00 p.m.

Clients may be responsible for the cost of additional or special-order tables, chairs, linens, or other equipment such as space heaters.

Venues



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The Baldwin Education Building The contemporary style of this upscale facility creates a versatile setting that can accommodate up to 220 guests for meetings, receptions, and formal dinners. A panoramic vista of the Tucson Mountains lies just beyond the glass panel wall, which opens to a large covered balcony overlooking the majestic Sonoran Desert.



The Desert Garden Our lush desert garden is a favorite for wedding ceremonies and features two water ponds, bricked garden spaces, shaded seating areas, and private interior garden areas. When used alone, groups of up to 150 can be comfortably accommodated.



The Taylor Plaza The Taylor Plaza is our entrance to the Baldwin Complex. This plaza can accommodate up to 200 people cocktail style. The tree that stands in the center of this plaza is a desert ironwood tree. The ironwood is a keystone species in the Sonoran Desert region, and this particular tree is a winner of a Heroes of Horticulture award. The entire complex was designed around this tree, fondly known as “the desert tree of life.” Adjacent to the plaza for your guest’s convenience is our special-events parking area, which offers private vehicle parking. This zone is equipped to handle bus turnaround and is a very short walking distance from our main complex.



Venues (cont.)

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The Ocotillo Café Arizona-Sonora Desert Museum's seasonal fine dining restaurant can seat up to 60 guests inside, with another 30 seats on the enclosed patio. Regional artwork and décor make this intimate space ideal for smaller receptions.

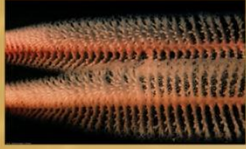


The Ironwood Terraces The largest dining venue at the Desert Museum can seat up to 260 guests using the indoor and outdoor spaces. The 120-guest, two-level, indoor dining room features a striking window wall and is whimsically appointed with sculptural hanging-insect lights. Four terraced patios provide seating for 25 – 140 guests and are partially covered. When combined with the Ocotillo Café and Ironwood Terraces Courtyard, up to 430 guests can be seated.

The Ironwood Terraces Courtyard This intimate courtyard can be used for your ceremony or as a reception location before a dinner in the Ocotillo Café or as a delightful al fresco dining room for up to 80 guests.



The Warden Oasis Theatre The Warden Oasis Theatre will accommodate 270 guests with state-of-the-art lighting and sound equipment to ensure that your wedding will have the professional flair you have come to expect from the Desert Museum. At the entrance to the theatre, there is a grand glass-paneled foyer that can open directly to the Taylor Plaza. This versatile area can remain closed or open and is ideal for for hosting cocktail receptions.



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Additional Event Information

Food and Beverage

Clients work directly with the Director of Catering to create the perfect menu. Our chefs utilize the freshest seasonal items along with many regional and native ingredients to reflect the elegance of the desert while providing a memorable taste experience.

All catering is exclusively handled by Ironwood Food Services, L.L.C. No outside food or beverages may be brought into an event. With prior approval, specialty cakes may be delivered from a licensed, professional bakery and there may be a cutting fee applicable for service.

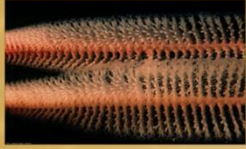
All weddings must meet a \$2000 catering minimum.

All weddings may have one menu tasting for no more than four people, after event is fully deposited.

Decorations and Music

Acoustic musical entertainment is to be approved in advance by Desert Museum staff to insure it will not interfere with visitors or our animal residents. Decisions regarding amplified music will be made by Desert Museum staff at their sole discretion. All music must conclude by 9:45 pm. For additional fees, the museum also offers the use of A/V equipment as well as technical support.

Tasteful Sonoran desert inspired centerpieces and table décor are included with most catered events, which may include votive or floating candles. Additional décor and lighting is welcome but will require advance approval by Desert Museum staff.



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Additional Event Information

Alcohol and Bar Service

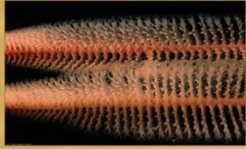
The Arizona-Sonora Desert Museum and Ironwood Food Services may limit open or hosted bars for groups traveling via private vehicle and may request a closing time for bar service. Additionally, Ironwood Food Services reserves the right to discontinue alcohol service if a situation deems it necessary.

Changes

The Arizona-Sonora Desert Museum and Ironwood Food Services reserve the right to make the final decision on the use of retractable glass walls located in the Priscilla V. Baldwin Building. Any other facility set-up or other last-minute changes requested by the client on the day of the event may only be granted at the sole discretion of Desert Museum and Ironwood Food Services management and will be subject to a minimum \$100 service fee. This fee may be increased depending upon the complexity of the change, manpower or equipment requirements, etc., at the sole discretion of the Desert Museum and Ironwood Food Services. All additional fees must be paid in full on the day of the event.

Cancellation Policy

A full refund of the deposit amount will be provided if client cancels the event 60 days or more prior to the date of the scheduled event. If client cancels the event less than 60 days prior to the scheduled event, the deposit will be forfeited. The Desert Museum and Ironwood Food Services reserve the right to cancel any event due to extraordinary, unforeseen circumstances beyond their control including, but not limited to weather, mechanical malfunctions, etc. In this event, the client is entitled to a refund of all monies received. The Desert Museum and Ironwood Food Services will exert every reasonable effort to avoid cancellation including, but not limited to substituting another appropriate space for the event.



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Enhancements



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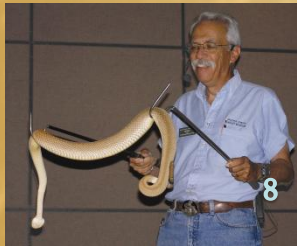
With more than 300 species of native wildlife, 1,300 varieties of native plants, and one of the largest fossil and mineral collections in the Southwest, the Desert Museum can provide a unique and enchanting experience for your special event.

Desert Experience *45-60 minutes during a Cocktail Reception*

- The perfect program to introduce your group to the magic and beauty of the Sonoran Desert, the Desert Experience offers up-close-and-personal interaction with one of the museum's educational animals (such as a Barn Owl, Harris Hawk, ringtail, desert tortoise, or snake) presented by trained handlers. Also available are interactive displays on a variety of desert topics, such as the anatomy of the saguaro cactus, scorpions, or tarantulas, presented by trained docents. ***Call for quote***

Live and (sort of) on the Loose *60 minutes in the Warden Oasis Theater*

- This live-animal presentation is offered by the staff of the museum's herpetology department. The program interprets two to three species of venomous reptiles, which may include the western diamondback rattlesnake, black-tailed rattlesnake, or Gila monster. This educational presentation focuses on several topics, including general natural history, venom, bite statistics, and what it's like to work with venomous animals. ***Call for quote***



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The Desert Museum can also recommend live musical groups and other cultural entertainment that will enhance your guests' desert experience.

There are countless opportunities to enhance your group's visit to the Desert Museum. Tailor your event into a unique and rewarding experience that will instill the spirit of the Sonoran Desert



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Hors d'oeuvres

Receptions consisting of only beverages and hors d'oeuvres are subject to portion minimums and other restrictions.

COLD TRAY SELECTIONS - PLATTERS ARE PRICED PER PERSON

Arizona Anti Pasta

a mix of grilled chicken, jicama slaw, dry aged sausage, roasted corn, grilled vegetables, roasted peppers, and jack cheese with tortilla chips

\$7.00++ per person

Domestic and Imported Cheeses with Fresh Seasonal Fruits and Berries with assorted crackers

\$6.50++ per person

Assortment of Crudités

served with roasted fennel and garlic dip

\$4.00++ per person

Domestic and Imported Cheeses

with assorted crackers

\$5.50++ per person

++subject to 7.1% tax and 22% service charge



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Hors d'oeuvres (cont.)

Passed Reception Trays - 25 piece tray

Garlic Shrimp & Avocado with Pico de Gallo

spooned atop crispy potato rounds

\$70.00++

Kaifer Coconut Lime Ceviche

Shrimp, avocado, Kaifer lime, coconut milk, lime & pineapple juice, scallions in a corn tortilla cup

\$60.00++

Assorted Bruschetta

red ripe tomatoes, black bean purée with roasted red peppers, grilled squash & asparagus tips, fresh garlic hummus, all on toasted focaccia rounds

\$60.00++

Sonoran Style Tosditos

Carne Seca flavored with onions, peppers and garlic finished with queso fresco in a corn tortilla cup

\$65.00++

Potstickers “Ocotillo”

Spicy pork-filled dumpling served with ancho chili roasted tomatillo sauce

\$60.00++

Vegetable Spring Rolls

Served with prickly pear sauce

\$60.00++

Grilled Chicama Triangles

Grilled Mexican flatbread topped with an olive tapenade or cilantro pesto, roasted nopales, grilled chicken, finished with melted jack cheese

\$55.00++

Sliced Tenderloin on Toasted Garlic Focaccia

with bleu cheese crème

\$70.00++

Marinated Dos Equis Beef or Chicken Skewers

With a roasted Mexican salsa

\$65.00++

Roasted Tomato, Portobello and Basil Canapé

\$55.00++

Achiote Marinated Pork with Grilled Pineapple on

toasted focaccia

\$60.00++

++subject to 7.1% tax and 22% service charge



Arizona-Sonora Desert Museum Tucson, Arizona

Plated Dinner Menu

Dinners are presented with: Ocotillo house salad with a choice of prickly-pear, Arizona honey-lime, or balsamic walnut vinaigrette, or a chipotle ranch dressing; or spinach salad tossed with bacon, tomatoes, and egg, drizzled with sweet and sour Serrano dressing; and fresh baked bread with pesto dipping sauce.

Entrée includes choice of one vegetable and one potato/rice accompaniment.

It is preferred to have one entrée and one alternate vegetarian selection per event. Guests should be asked to give their entrée preference in advance as the total number of each selection is required at the time of guarantee. All entrées will be billed as the higher-priced entrée. Entrée pairings are available for an additional 15%.

Beef

Habanero New York Strip Steak

Grilled New York strip with habanero seasoning with a rich, traditional Bordelaise sauce and tobacco onions

\$47.00++

9 ounce Top Sirloin

Achiote chili rubbed with caramelized shallots and peppers

\$48.00++

Poultry

Charbroiled Stuffed Breast of Chicken

Stuffed with a chipotle basil pesto, pancetta ham, and topped with jack cheese

\$40.00++

Pumpkin Seed Crusted Chicken Breast on Butternut Squash

Pan-seared chicken breast encrusted with pumpkin seeds on a bed of ancho chili-spiced butternut squash

\$40.00++

Seafood

Garlic Grilled Shrimp

Served with roasted red peppers, corn & potato hash, and topped with a tarragon crème

\$44.00++

Grilled Dorado

Dorado encrusted with a pistachio medley and finished with a roasted tomato beurre blanc

\$44.00++

Wok Charred Salmon

Line-caught salmon filet with a wasabi and prickly-pear honey glaze

\$41.00++

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Plated Dinner Menu (cont.)

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Vegetarian

Grilled Vegetable Palette

Poblano chili cheese relleno with a Portobello-mushroom, summer-squash, Bermuda-onion, asparagus, roasted-pepper, and black-bean pico de gallo, with a roasted tomato vinaigrette

\$41.00++

Black Bean and Portobello Napoleon

Vegetarian black bean and roasted red-pepper cakes stacked with grilled Portobello mushroom and finished with melted aged jack cheese.

\$41.00++

++subject to 7.1% tax and 22% service charge



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Plated Dinner Menu (cont.)

Entrée Side Dishes

Green Chili Au Gratin Potatoes

Idaho potatoes, baked with green chili crème sauce generously topped with Parmesan cheese bread crumbs

Potatoes Lyonnaise

Sautéed potatoes with onions and fresh thyme finished *with butter*

Calabacitas

Mexican squash casserole with zucchini, yellow squash, corn, and onions in a light cheese sauce

Sauteed Baby Vegetables

Asparagus

With warm red pepper vinaigrette

Zucchini and Carrots

Glazed with honey butter and ginger sauce

Grilled Vegetables

Including zucchini, yellow squash, onion and portabella mushroom

Classic Mashed Potato

With roasted garlic and crema

Roasted Creamer Potatoes

Served skin on, with butter and fresh herbs



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Buffet Dinner Options

All buffet dinners will include the following: mixed baby greens with romaine hearts, caramelized pecans, sundried cherries, roasted peppers, and choice of the following dressings: sweet & sour serrano, prickly pear vinaigrette, balsamic walnut vinaigrette, or chipotle ranch. Also includes choice of warm flour tortillas, fresh baked focaccia, or French dinner rolls. **\$60.00++**

Please make the following selection of two main entrees:

Sliced Pork Loin with Prickly Pear Sauce
Pistachio encrusted Mahi-mahi with lime beurre blanc
Pancetta chicken with basil pesto in a supreme sauce
Beef and chicken fajitas
Lime cilantro marinated grilled chicken breast finished with prickly pear compound butter
Dos Equis marinated tri-tip with a habanero demiglace and sweet peppers

Please select two vegetable accompaniments:

Swiss chard
Broccoli rabe
Calabacitas
Yam hash
Asparagus with lemon thyme
Refried beans
Grilled vegetables

Please select two potato/rice accompaniments:

Valle verde rice
Couscous and rice pilaf
Roasted potato medley
Whipped purple Peruvian potatoes with marscopone cheese
Classic baked potato with sour cream and butter (add bacon \$2, add chives \$1)
Potatoes Anna (delicate sliced potatoes baked with Parmesan and butter)

Please select one dessert option:

Traditional New York cheesecake with cherries
Key Lime pie sprinkled with almonds
Chocolate toffee Kahlua mousse cake
Streusel apple pie

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Tiramisu

Marscopone Cheese and Espresso soaked lady fingers

\$8.00++

Black Forest Torte

Layered chocolate cake with sweet cherries and fresh whipped cream

\$8.00++

Lemon Curd Napoleon

Lemon curd on puff pastry with fresh seasonal fruit

\$8.50++

Espresso Cake with Chocolate Ganache

Chocolate and Espresso cake drizzled with rich chocolate ganache, topped with whipped cream and seasonal berries

\$8.50++

Caramel Turtle Cheesecake

Rich traditional cheesecake topped with creamy caramel, chocolate and pecan toffee crunch

\$8.50++

Desserts

Abbie's Famous Crème Brulee

Crème Brulee with choice of: Kahlua, seasonal berries or vanilla bean

\$8.50++

Raspberry and Lemon Sorbet

Sorbet with mixed nut brittle

\$8.50++

Ancho Chile Chocolate Mousse

In a pinon tulle cup with raspberry coulis and whipped cream

\$8.50++

Chocolate Flourless Cake

with crème anglaise, whipped cream and fresh berries

\$8.50++

Traditional New York Cheesecake

with fresh berry garnish

\$8.50++

Chocolate Toffee Kahlua Mousse cake

Finished with whipped cream and fresh berry garnish

\$8.50++

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Beverages

Hosted/Cash bar is subject to a \$100 set-up fee. Drink tickets will be billed on consumption using cash bar prices. Moveable Bar is an additional \$100.00 (\$250.00 Bar Minimum)

Beer Selections

Domestic: Host **\$3.50⁺⁺** Cash **\$4.00**

Budweiser, Budweiser Light

Import: Host **\$4.50⁺⁺** Cash **\$5.00**

Heineken, Amstel Light, Corona, Pacifico,

Dos Equis, Assorted Micro Brews

Top Shelf Bar

Host **\$6.00⁺⁺** Cash **\$6.50**

Makers Mark Bourbon, Chivas Regal Scotch Whiskey,

Jameson's Irish Whiskey, Beefeater Gin, Cohiba Rum, Absolut

Vodka, Sauza Comemorativo Anejo Tequila, Courvoisier

Cognac, Carolans Irish Cream, Kahlua, Nocello Hazelnut

Liqueur

Wine Selections

Bottle Host **\$28.00⁺⁺**

Glass Host **\$5.00⁺⁺**

Cash **\$5.50**

House Chardonnay, Cabernet Sauvignon, and Merlot.

Additional wine selections are available.

Prickly-pear Margaritas **\$5.50** per glass

Sodas and Juices

Host **\$2.00⁺⁺** Cash **\$2.50**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices

⁺⁺subject to 7.1% tax and 22% service charge



Additional Photo Credits

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1. Baldwin Education Building during 2010 ASDM Gala. 2010 © ASDM, Tom Spitz
2. The Desert Garden during 2010 ASDM Gala. 2010 ©ASDM, Tom Spitz
3. The Taylor Plaza. 2010 © ASDM, Sloane Haywood
4. The Ocotillo Café during 2010 ASDM Gala. 2010 © ASDM, Tom Spitz
5. The Ironwood Terraces during 2010 ASDM Gala. 2010 © ASDM, Tom Spitz
6. Warden Oasis Theater during 2010 ASDM Gala. 2010 © ASDM, Tom Spitz
7. Junior Docent with Harris's Hawk. 2010 © ASDM, Rhonda Spencer
8. Bill Altimari with rattlesnake during Live and on the Loose. © ASDM, Sloane Haywood

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