

Sunrise Breakfast

(Served Plated or Buffet Style)

\$25.00 per person

Seasonal Fresh Fruit Cup ~or~ Yogurt Parfait
Assorted Breakfast Breads and Bagels served with Cream Cheese
*Scrambled Eggs served with Homemade Salsa
Crispy Bacon ~or~ Country Sausage
Breakfast Potatoes
Chilled Orange Juice
Coffee, Decaf, and assorted Specialty Tea Selections

Midday Delight

(Premium Brunch Buffet)

\$32.00 per person

Entrée Selection (Please choose 1)

*Scrambled Eggs -served with a side of Homemade Salsa
~or~
Spinach and Cheddar Cheese Frittata (crustless quiche)

Salads (Please choose 2)

Seasonal Vegetable Pasta Salad
Tossed Mixed Green Salad with Ranch and Vinaigrette Dressing
Seasonal Assorted Fruit Salad
Marinated Vegetable Salad
Cranberry Rice Salad

Buffet Includes:

Danish Pastries and Assorted Bagels and Cream Cheese
Roasted Red Potatoes
Sausage Links ~or~ Smoked Bacon
Champagne Chicken
Coffee, Decaf, Hot & Iced Tea
Chilled Orange Juice & Tomato Juice

Breakfast & Brunch Menus are available until 1pm

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Appetizer Selection

Station Appetizers

- Fresh Tortilla Chips and Homemade Salsa \$5.00 per person
- Fresh Homemade Guacamole \$5.00 per person
- Fresh Vegetable Tray with Dip \$5.00 per person
- Fresh Seasonal assorted Fruit Tray \$6.00 per person
- Assorted Premium Cheese and Cracker Tray \$6.00 per person
- Brie Wheel en Croute with Fresh Fruit \$225.00 serves approx. 45 guests

Station ~or~ Passed Appetizers

\$3.00 each / \$4.00 if split

- Toasted Crostini with Buffalo Mozzarella Cheese,
Fresh Basil & Roma Tomato
- Caribbean style Beef Meatballs
- Spanikopita with Spinach and Feta
- Tortilla Pin Wheels with Chicken, Cilantro Cream Cheese
- Mini-Chimi's-Beef or Chicken served with Homemade Salsa
- Puff Pastry with Spinach, Artichoke and Parmesan Cheese
- Chilled Vegetable Rolls wrapped in Rice Paper (vegan option)
- Spinach, Parmesan Cheese and Sausage Stuffed Mushrooms

~or~

\$5.00 each / \$6.00 if split

- Chicken Satay with Peanut Cilantro Sauce
- Grilled Jumbo Shrimp topped with Spicy Cilantro Lemon Cheese
- Toritos-Fresh Bacon wrapped White Peppers stuffed with Shrimp

Passed Appetizers are served at no additional charge

Plated Menu Selections

\$34.00 per person

Greek Chicken with Artichokes and a hint of Lemon and Red Pepper and Oregano
Feta Cheese and Spinach Stuffed Chicken Breast with a Shallot Spinach Cream Sauce
Sunset Chicken-Incrusted with Herb Breading, Sesame Seeds topped with Currant Sauce
Chicken Marsala
Portabella Stuffed Chicken Breast
Chicken Parmesan

\$36.00 per person

*Mesquite Grilled Top Sirloin
*Marinated Grilled Flank Steak topped with Honey Jalapeno Sauce

\$40.00 per person

*Carved Beef Tenderloin with a Merlot Demi-Glace ~or~ Béarnaise sauce
*Baked Salmon topped with Creamy Dill or Fresh Tropical Salsa
Shrimp Scampi
*Baked Mahi Mahi with a light Artichoke Lemon Cream Sauce
Pork Tenderloin Roulade with Dijon Cream Sauce

\$45.00 per person

*Filet Mignon
*Petite Filet Mignon and Shrimp Scampi

And your choice of Salads and Sides

Please limit your selections to no more than two entrees for your guest to choose from. More than two selections will result in additional service fees. Split plated meals are charged at the more expensive per plate charge.

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Italian Buffet

\$36.00 per person

Entrees (Please choose 2)

Chicken Parmesan-Breaded Breast of Chicken with Marinara Sauce
Mozzarella and Parmesan Cheese

Chicken Marsala-Breast of Chicken topped with Marsala Mushroom Sauce

Chicken Piccata-Breast of Chicken sautéed in White Wine, Lemon and Capers

Penne Pasta with Grilled Chicken, Basil Pesto, Pinenuts, Kalamata Olives & Feta Cheese

Eggplant Parmesan

Meat or Vegetarian Lasagna

Pasta (Please choose 1)

Penne with Alfredo sauce

Baked Manicotti Romano-Overstuffed Pasta with Ricotta Cheese and Basil
topped with a Marinara Sauce

Penne Pasta with diced Tomatoes, Kalamata Olives, & Feta Cheese

Buffet Includes:

Garlic Bread in place of Rolls

And your choice of Salad and a vegetable

South of the Border Buffet

\$36.00 per person

Entrees (Please choose 2)

Carne Asada or Chicken Soft Tacos accompanied with Shredded Lettuce, Shredded Cheese,
Sour Cream and Pico De Gallo
Cheese and Sour Cream Chicken Enchiladas with Salsa Tomatillo
Cheese Enchiladas with Salsa Roja
Chicken or Beef Fajitas served with Flour Tortillas
Green Chili Black Bean Torte
Spinach and Tofu Green Chili Enchilada
Chile Relleno with Salsa Verde
Chile Relleno Picadillo

Buffet Includes:

Crisp Salad with Garden Greens, Red Onions, Julienne Carrots, and Tomatoes
served with a Cilantro Vinaigrette Dressing and Ranch Dressing
Refried or Charro Beans, Spanish Rice, or Creamy Rice
Freshly made Tortilla Chips and Salsa (Great to be served as an appetizer)

Southwestern Cookout Buffet

\$38.00 per person (Please choose 2)

Buffet Includes:

Mesquite Grilled Top Sirloin Steak
Honey Bourbon Chicken
Or Flank Steak with Honey Jalapeno sauce
BBQ Chicken
and
Ranch Beans or Fiesta Corn
Cornbread can be substituted in place of rolls
and your choice of salad and vegetable

Create Your Own Buffet

*Choose 2 from our "A" selections for \$40 per person
Choose 1 from our "A" and 1 from our "B" selections for \$42 per person
Or choose 2 from our "B" selections for \$44.00 per person*

Entrées "A" Selection

*Chicken Breast Stuffed with Feta Cheese and Spinach
Marabella Chicken-Boneless breast of Chicken topped with Spanish Olives,
Dried Plums and Capers
Greek Chicken with Artichokes and a hint of Lemon and Red Pepper Oregano
Penne Pasta with a Blush Vodka Sauce Served with Spicy Italian Sausage, Basil Chicken, Bell
Peppers, Red Onion and Crushed Red Pepper.
Five Cheese Penne Pasta-Buffalo Mozzarella, Romano, Fontina, Ricotta & Gorgonzola
Portabella Mushroom Vegetable Torte- Layered Grilled Vegetable topped with
Marinara and Parmesan Cheese (Vegetarian Option)*

Entrées "B" Selection

*Carved Prime Rib served with Creamy Horseradish and Au Jus
Grilled Flank Steak drizzled with a Honey Jalapeno Sauce
Braised Beef Tips in Wild Mushroom Burgundy Wine Sauce
Baked Salmon topped with Creamy Dill Sauce ~or~ Tropical Salsa*

And your choice of Salads and Sides

Choose Your Sides

Side Dishes: (Please choose 2)

Green Beans Almondine
Seasonal Grilled Vegetables of Peppers,
Squash, Portabella Mushrooms, Corn
Or Chef's Choice
Garlic Herb Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf
Steamed Jasmine or Brown Rice
Fiesta Corn
Pasta Salad

Salads (Please choose 1)

Caesar Salad
Garden Green Salad with Ranch and Vinaigrette Dressing
Apple Pecan Salad with Goat Cheese and Balsamic Vinaigrette
Cole Slaw

Unless otherwise indicated all entrees include

Homemade Warm Rolls and Butter
Or Garlic Bread

Coffee, Decaf, Hot & Iced Tea Station, and Lemonade

Dessert Options

Assorted Dessert Selection

Assorted decorated Petit Fours
Mini-Crème Puffs
Almond Raspberry Bars-Bite Size
Mini Chocolate Eclairs
Mini-Lemon Bars
Mini-Cheese Cakes
Chocolate Chimis
Brownies
Assorted Truffles
Any of the above are = \$20. per dozen

Linzer Raspberry Heart Cookies & Assorted Butter Cookies = \$18. per dozen
Assorted Chocolate Chip & Cranberry Oatmeal Cookies = \$15. per dozen
Chocolate Dipped Strawberries = \$2.50 each

Cheese Cake Options

9-inch round serves 12 slices.
9-inch square serves 36 1-inch squares (3 squares = 1 serving)
9-inch heart shape, which is served uncut
(This allows the wedding party to slice the cheesecake like a traditional first cut of a wedding cake).

Over 200 different flavors to choose from
Any cheesecake can be double stacked with a chocolate ganache placed between

\$75 per 12 servings

Candy Buffet

\$4.50 per person

We will color co-ordinate your candy buffet
includes
Taffy, M&M, Hershey's Kisses, Jelly Beans, Jordan Almonds, Whirly Pops, and Rock-Candy

Liquor-Wine and Beer Selection

(Hosted bar, cash bar or any combination can be customized to fit your event needs)

Margaritas by the gallon

Made with Jose Cuervo \$105.00 per gallon

Made with Well Tequila \$90.00 per gallon

(1 gallon serves 20 glasses; 2 gal min order)

Punches by the gallon

Sangria Punch \$90.00 per gallon

Fruit Punch \$40.00 per gallon

Toasts

Champagne Toast \$5.00 per person

Sparkling Cider Toast \$3.00 per person

Domestic Beer

\$5.00 per bottle

Craft or Imported Beer

\$6.50-\$8.50 per bottle

(bottled beer only – No draft beer)

Wine

House Wine by the Glass \$7.00-\$9.00

Liquor

Well Drinks \$6.50

Call Drinks \$7.50-\$8.50

Premium \$9.00

Top Shelf \$10.00-\$11.00

Sodas

2.00 each

Hosted Bars

- Hosted bars are customized with Beverages of Choice
 - Tax is included in drink cost
 - Billing is based on consumption
 - 20% Service Charge

Wines and Spirits

Call Brands

Skyy Vodka
Bacardi, Captain Morgan, Parrot Bay Rum
Beefeaters Gin
Seagrams 7
Jack Daniels, Jim Beam

Premiums

Hornitos Tequila
Red Label
Myers Rum
Tanqueray Gin and Bombay Sapphire
Tito's Vodka
Wild Turkey 101 Bourbon
Jameson Irish Whiskey
Chivas Regal-Scotch

Top Shelf

Patron Silver
Ketel One Vodka
Glenlivet

Cordials

Amaretto, Kahlua
Henri Baron Brandy
Flavored Schnapps
Flavored Brandy

Premium Cordials

Frangelico, Midori
Carolans Irish Creme
Goldschlager, Jagermeister
Grand Marnier, Chambord

House Wines

Ask for current selection of wines prior to your event

Domestic Beer

Budweiser and Bud Light
Michelob Ultra
Coors Light

Imported & Specialty Beer

Corona, Negra Modelo
Stella Artois, Guinness
Dogfish Head 60 minute IPA
White Claw

**Not all brands are guaranteed to be in stock and are subject to change.*

Site Fees

Ceremony & Reception

Saturday \$2250.

Sunday \$1700.

Friday \$1900.

Monday – Thursday \$1200.

Includes 5 hours of event time with full use of the Garden lawn, Starlight room and Bridal suite

Reception

Saturday \$1800.

Sunday \$1400.

Friday \$1600.

Monday – Thursday \$1000.

Includes 4 hours of event time with full use of the Garden lawn, Starlight room and Bridal suite

Weekend events require:

100 Adult Guest minimum for Saturday Events

75 Adult Guest minimum for Friday or Sunday Events

Minimum food cost of \$34.00 per person

Event time of use is between 4:00pm and 1:00am

Seasonal discounts off the site fee may apply during select winter & summer dates

Site Fee for Ceremony and Reception Events Include:

La Mariposa Starlight Room

3 hours Courtesy time prior to event start
Arched Cherry Wood Chairs with Padded Cushion
60 inch Round Tables that can accommodate up to 10 seated
White Damask Linens included for all Tables and Napkins
Square mirrors with 3 votives and tea lights per table
White China with Silver Rim
Glassware and Flatware
Padded Gold Chiavari Chairs available at \$3.50 per person

Starlight Garden Lawn

1 Hour Courtesy Wedding Rehearsal (scheduling based on available times)
Garden Gazebo surrounded by Cascading Mesquite Trees
White padded Garden Chairs for the Ceremony
Outdoor Garden Tables with Chairs
Raised Fire Pit with seating around it
White lighting strung above both outdoor patios creating the perfect ambiance

Bridal Suite

7 ft - 3 way Mirror, Make – up table with mirror, full bathroom,
Private Patio with Table and Chairs

Groom's Room

Patio Access
Big Screen TV with Sports Channels

Additional Time

The cost to extend your event time in addition to what is
included will be at \$350 per hour
DJ's additional time is \$130 per hour

General Information:

Event Agreement

An event agreement needs to be signed at the time of securing an event.
La Mariposa's Terms and conditions will be outlined in the agreement.

Bar

There is a \$195 charge per bar which includes one bartender for 5 hours. One bartender will be provided per one hundred guests. Based on the guest count if additional bartenders are provided you will only pay for the 1st bartender. Bars can be either inside or outside or in both locations for large events, an additional fee of \$195 for the second/outside bar will be charged.

Taxes and Service Fees

3.1% Tax will be applied on the site fee
8.7% Tax plus a 20% service charge will be applied to all food cost.
20% service charge will be applied towards all hosted bar amounts.

Food

La Mariposa is a licensed facility so we require all food to be provided by our location. We will only make the exception to dessert which can be brought in only through a licensed Bakery*.
*If a dessert is brought in from an outside provider a cost of \$4.00 per person will be applied.
****Due to food and health policies left-over food must be discarded and will not be sent home.***

Children

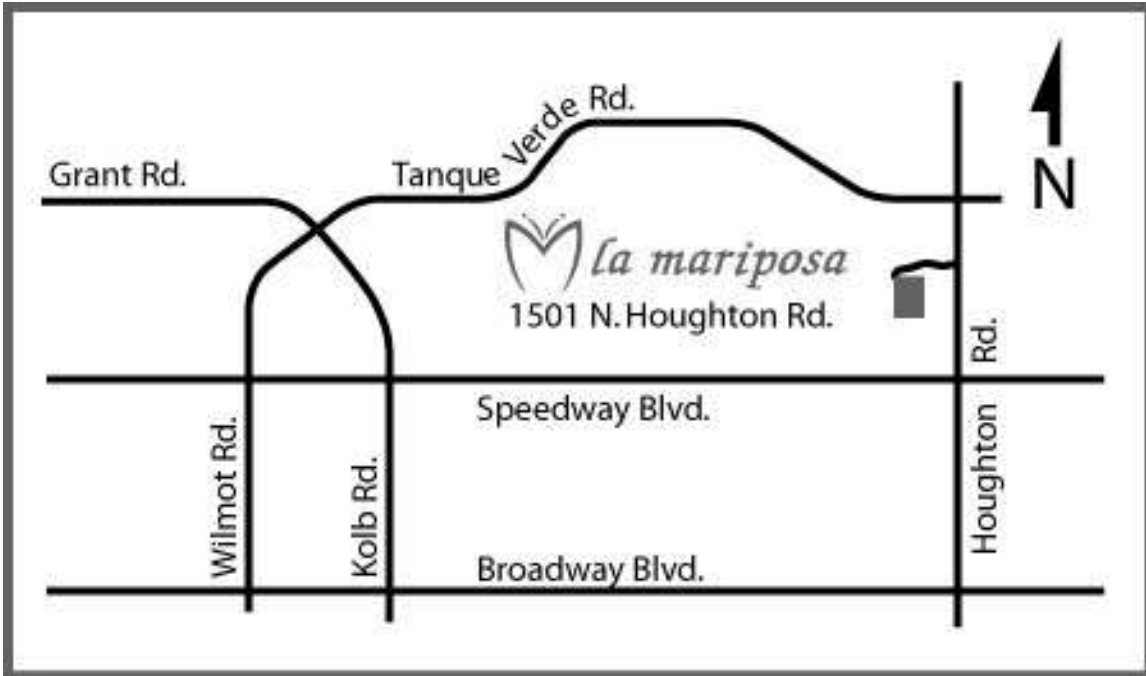
Ages 3-12 can eat from the buffet menu selected
or a plated child friendly meal for \$16 per child
Children under 3 are complimentary
High chairs and booster seats will be provided by request at no charge.

Linen

A variety of tablecloths and napkins are included in food cost. The number of tablecloths is based on a guest count with a minimum of eight guests per table. Buffet linen and a cake linen are also included. All other linen is an additional fee.

Menu and Prices subject to change prior to bookings; once booked all menu items and prices will be honored at the rate when reserved.

Directions to La Mariposa



Starlight Room at La Mariposa

1501 N. Houghton Road

Tucson AZ 85749

520-749-1099

Lamariposaresort.com

e-mail: weddings@lamariposaresort.com