



HACIENDA DEL SOL
GUEST RANCH RESORT

Weddings

*A wedding is a wonderful story,
let us be a part of it.*

Timeless setting with exceptional food and service.



Say 'I Do' at Historical Hacienda Del Sol...

Begin your journey in a place you and your guests will remember for a lifetime. Hacienda Del Sol offers an unparalleled setting with historic charm and colorful gardens surrounded by spectacular mountain views. Built in 1929 as an all-girls school, the property evolved into a guest ranch frequented by legendary Hollywood stars and extended visitors. Be a part of our story as we become a part of yours.

Venue Spaces

A variety of indoor and outdoor venue spaces can be used as a ceremony, reception, or rehearsal dinner locations, including space with sunset views, city view or mountain views. Space is based upon availability.

Food & Beverage

The food will delight your guests as our talented culinary team assists you with all your food & beverage needs for your wedding. Under the direction of executive Chef, Devin Pinto, your experience will include the artful creativity of our Forbes four-diamond restaurant creating a culinary experience surpassed by none.

The Spa

Spend some time in our spa facility with a service from our menu of massages & facials. The Spa at Hacienda Del Sol will leave you feeling relaxed & rejuvenated for your big day.

Wedding Planner and Venue Coordination

Hacienda Del Sol requires you hire a Wedding Planner, or at minimum, Day Of Coordinator to ensure all details of your wedding are seamless for your special day. We take pride in being your venue of choice and will provide an onsite venue coordinator to manage all the details related to the venue and your culinary choices. Your planner will serve as the director of coordination among your chosen vendors, including us, to ensure all details are complete. Wedding Insurance is recommended but not required.

Your venue coordinator will handle the following:

- Consult on all food & beverage selections in preparation for your Tasting
- Provide you with an estimate of expenses during your planning
- Assist with wedding details provided by your planner for the banquet event orders
- Be on-site to welcome your planner and Wedding guest's the day of your big event
- Oversee the venue set-up with your wedding planner, vendors and banquets staff for all event spaces, food preparation & other hotel operations



Wedding Site Fees:

\$1,500.00 - \$3,000.00

Site Fee Based on Wedding Date, Availability & Guest Count
(Exclusive of 25% Service Charge and 6.1% Sales Tax)

Food and Beverage Minimums:

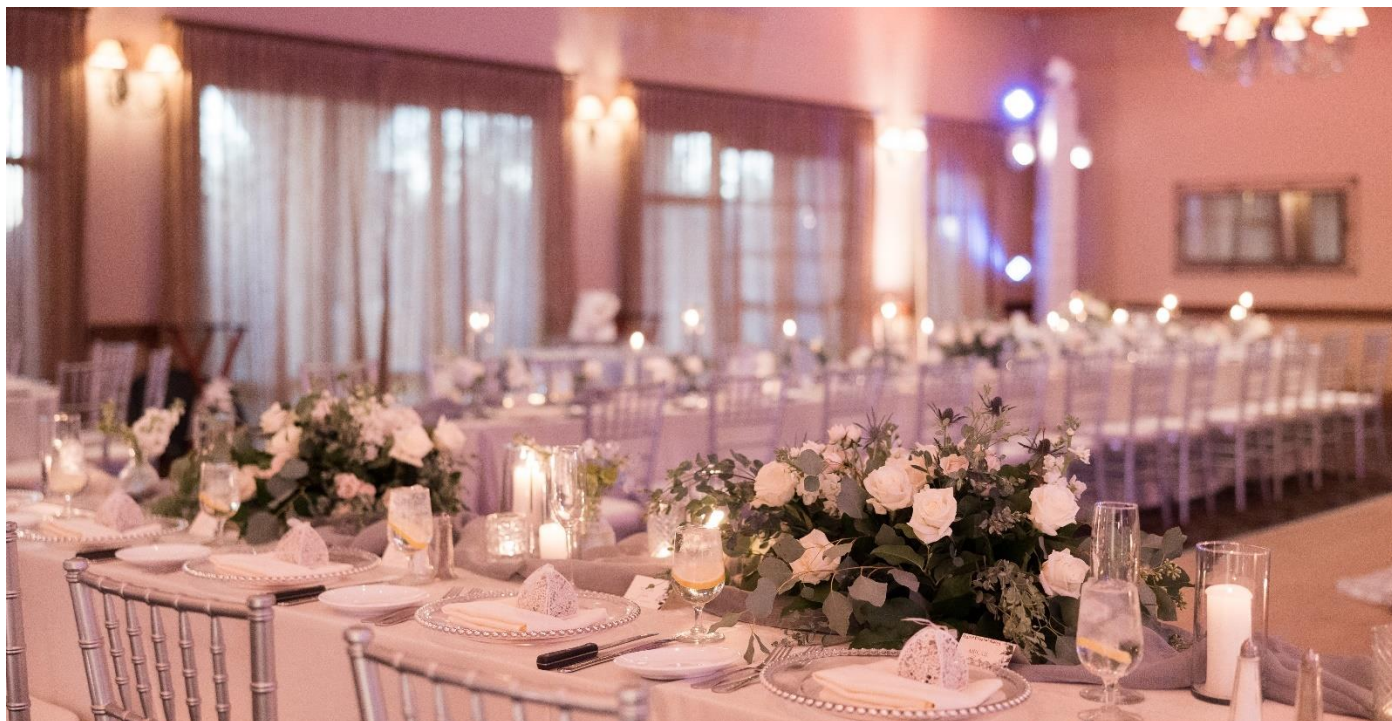
\$8,000.00 - \$18,000.00

(Exclusive of 25% Service Charge and 6.1% Sales Tax)

Your venue package will include

- Complete Access to Resort Grounds for Photography
- One hour on site Ceremony Rehearsal (based on availability prior to wedding day)
- White wedding chairs (for ceremony and outdoor receptions)
- Tables (Rounds or Rectangular) for banquet and display. Lounge seating.
- Banquet chairs (indoor reception), china, barware, glassware, and silverware
- House Table Linens & Napkins
- Use of Hacienda Centerpieces & Votives (3 votive candles per table)
- Dance Floor (indoor use only)
- Water Station for Guests
- One complimentary Bartender + Bar Set-Up for Cocktail hour and Reception
- Private Wedding Signing
- Menu and Cake Tasting with sampling of specialty beverages for up to 4 Guests
- Complimentary Champagne or Sparkling Cider Toast Night of Wedding for All Guests
- Complimentary Two Night Stay for Bride and Groom in Suite
- Complimentary wedding strawberries in guest room at end of evening for Bride and Groom
- Complimentary One Year Anniversary 5" Single Tier Cake (*Couple to Contact Hacienda*)





PLATED RECEPTION

Select from available tiers | All include Hacienda rustic breads, butter and coffee & tea service
Exclusive of 25% service charge and 6.1% sales tax

PASSED HORS D'OEUVRES

Cold Selections

- Brie | Grapes | Candied Pecans
- Spicy Tuna Tartare | Sesame Cone | Avocado Crema
- Grilled, Chilled Shrimp on a Tortilla Chip | Avocado Crema | Fresh Pico de Gallo
 - Mediterranean Ratatouille Tart | Goat Cheese
 - Smoked Salmon | Lemon Cream | Rye Toast
- Black Pepper-Crusted Beef | Onion Relish | Sweet Flatbread

Hot Selections

- Brie Tartlets | Compressed Apple Mint Relish
- Black Bean and Corn Empanada | Chipotle Crema
 - BBQ Pork | Corn Bread
 - Miniature Cheeseburger
- Scallops Wrapped in Applewood Smoked Bacon with Sriracha Honey
 - Miniature Beef Wellington | Horseradish Cream
 - Mini Black Bean Chimichanga





MARIGOLD

105 per guest | Select two passed Appetizers from list

SALADS

Select One

Caesar Salad

Parmesan Cheese Curls | Herbed Ciabatta Croutons

Mixed Greens

Shaved Vegetables | Candied Pecan | Balsamic Vinaigrette

ENTRÉES

Select two

Grilled Tenderloin

Garlic Mashed Potatoes | Roasted Carrot and Asparagus | Crispy Shallot | Merlot Jus

Pan-Seared All-Natural Chicken Breast

Garlic Mashed Potatoes | Pearl Onion | Haricot Verts | Carrots | Sherry Reduction

Seared Atlantic Salmon

Crushed Fingerling Potatoes | Grilled Asparagus | Heirloom Carrot | Confit Tomato | Beurre Blanc

VEGETARIAN

Swiss Chard, Mushroom and Quinoa Enchiladas

Spiced Tomato Cream Sauce | Cotija Cheese



SAGE

120 per guest | Select three passed Appetizers from list

SOUP OR SALAD

Select One

Field Greens

Candied Almonds | Dried Strawberries | Goat Cheese Crumbles | Roasted Pear | White Balsamic Vinaigrette

Hacienda Salad

Roasted Beets | Pickled Red Onion | Orange Segments | Bleu Cheese | Candied Walnuts | Roasted Garlic Dressing

Tortilla Soup

Crispy Tortilla Strips | Cotija Cheese

Roasted Butternut Squash Soup

Toasted Hazelnuts

ENTRÉES

Select two

Cabernet-Braised Short Ribs

Rosemary Mashed Potatoes | Brussels Sprouts | Roasted Carrot | Cipollini Onions | Ancho Jus

Grilled Beef Tenderloin

Horseradish Potato Gratin | Shallot Confit | Roasted Carrot and Asparagus | Green Peppercorn Sauce

Pan Seared Pacifico Bass

Crushed Fingerling Potatoes | Broccolini | Heirloom Carrot | Chili Dressing

Sun Dried Tomato-Asiago Stuffed Chicken Breast

Goat Cheese Gratin | Roasted Carrot and Asparagus | Caramelized Cipollini Onions | Garlic Chicken Jus

VEGETARIAN

Select one

Risotto

Roasted Butternut Squash Risotto | Seasonal Vegetables | Blistered Cherry Tomatoes

Cannelloni

Mushrooms | Ricotta Cheese | Spinach | Roasted Tomato Cream



AGAVE

135 per guest | Select three passed Appetizers from list

SOUP OR SALADS

Select One

Field Greens

Candied Almonds | Dried Strawberries | Goat Cheese Crumbles | Roasted Pear | White Balsamic Vinaigrette

Mint-Compressed Watermelon

Feta Cheese | Arugula | Toasted Pumpkin Seeds | Agave Vinaigrette

Spicy Italian Sausage Soup

Kale | Farro

Sweet Corn Bisque

Blue Crab | Cilantro Oil

DUET ENTRÉES

Select one land and one sea | Includes chef's selection of seasonal vegetables and starch

Land

- Braised Beef Short Ribs | Bordelaise
- Grilled Filet Mignon | Red Wine Sauce
- Grilled New York Steak | Chimichurri

Sea

- Jumbo Tiger Shrimp | Lemon Garlic Cream
- Pan-Seared Sea Scallops | Cauliflower Puree
- Jumbo Lump Crab Cake | Corn Relish

VEGETARIAN

Choose one

Risotto

Roasted Butternut Squash Risotto | Seasonal Vegetables | Blistered Cherry Tomatoes

Cannelloni

Mushrooms | Ricotta Cheese | Spinach | Roasted Tomato Cream



BUFFET OPTIONS

Exclusive of 25% service charge and 6.1% sales tax

THE HACIENDA

Select three passed appetizers (listed under plated options)
120 per guest

SALADS

- Chili Rubbed Chicken | Black Bean | Roasted Corn | Bibb Lettuce | Cilantro Lime Dressing
- Iceberg Wedge | Black Bean | Corn | Tomato | Bacon | Cotija | Pickled Onion | Chipotle Ranch
 - Wilcox Tomato | Burrata | Basil | Micro Greens | Balsamic

HOT SELECTIONS

- Grilled Achiote Chicken | Radish Escabeche | Black Bean Corn Succotash
- Herb Roasted Flank Steak | Chili Dusted Fingerling Potatoes | Cipollini-Asparagus Sauté | Chimichurri
 - Shredded Pork in Ancho | Prickly Pear Barbeque Sauce | Napa Slaw | Creamy Polenta
 - Enchiladas | Black Bean | Cheese | Roasted Vegetable

THE HACIENDA GALA

Select three passed appetizers (listed under plated options)
135 per guest

SALADS

- Salad of Field Greens | Candied Almonds | Dried Strawberries | Goat Cheese Crumbles | Pear & White Balsamic Vinaigrette
- Iceberg Wedge | Tomato | Pickled Onion | Bleu Cheese | Bacon | Egg | Herbed Dressing
 - Heirloom Tomato Bisque | Burrata Cream | Parmesan Crouton

HOT SELECTIONS

- Chicken Breast Scallopini | Spaghetti
- Beef Wellington Carving Station | Red Wine Demi
- Steelhead Trout | Green Beans | Polenta | Roasted Carrots | Toasted Almonds | Lemon Beurre Blanc
 - Roasted Butternut Squash Risotto | Seasonal Vegetables | Blistered Cherry Tomatoes
 - Roasted Cauliflower | Caper Dressing
 - Rosemary Mashed Potatoes



CHILDREN

PLATED ENTRÉES

Select one for all children

Served with veggie sticks and choice of french fries or fruit cup
20 per child | children 5 and under eat free

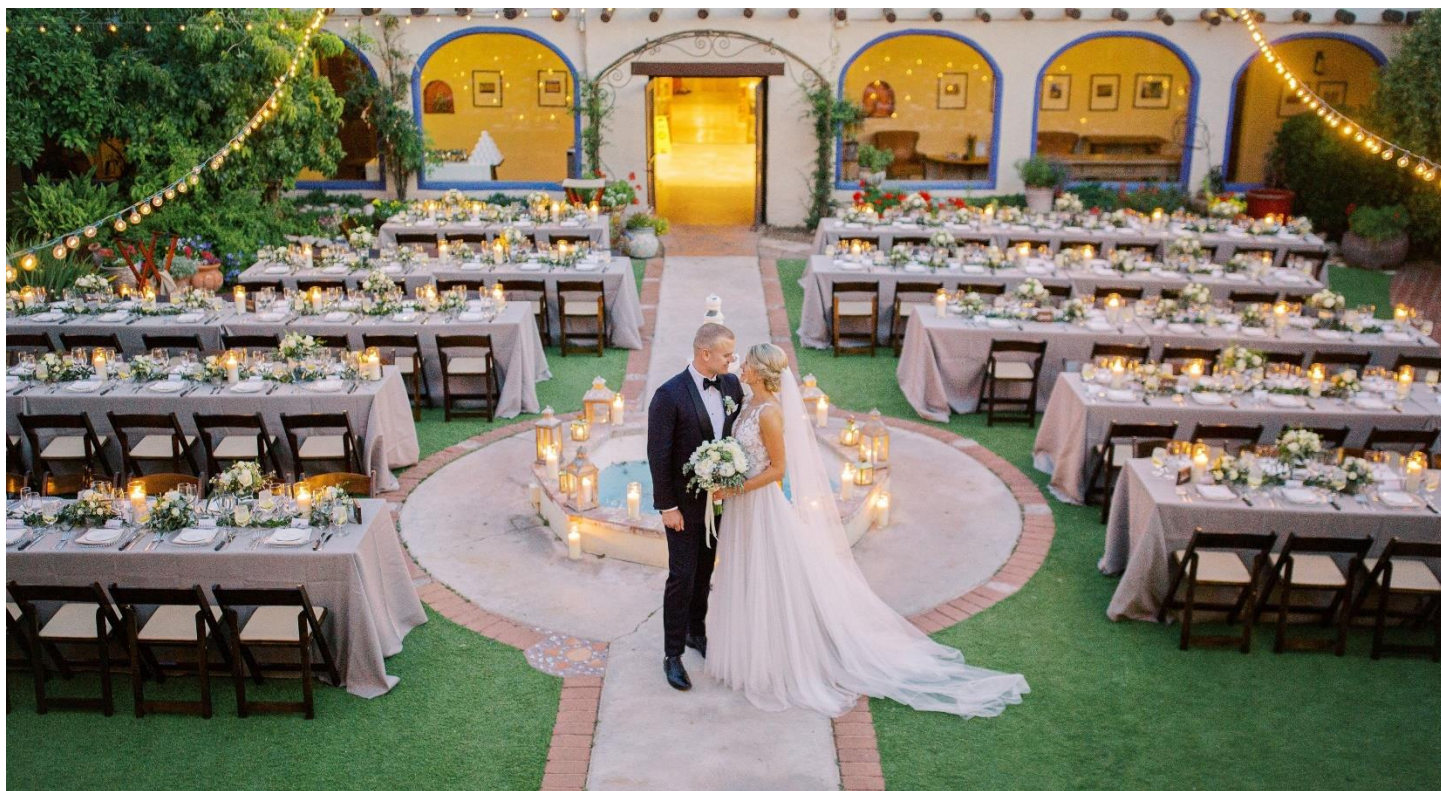
- Grilled Cheese
- Quesadilla
- Chicken Tenders

BUFFET

40% off buffet wedding menu pricing | Children 5 and under eat free

VENDOR ENTRÉES

Chef's choice selected from wedding menu
40% off wedding menu pricing



DISPLAYED RECEPTIONS

Exclusive of 25% Service Charge and 6.1% Sales Tax

FRESH & CRISP

24 per guest

- Locally Harvested Vegetable Display to Include: Asparagus | Celery | Carrots | Heirloom Tomatoes | Cucumbers
Romaine Spears | Fennel | Radishes
- Piquillo Pepper Aioli | Herbed Tzatziki | Buttermilk Ranch

CHEESE BOARD

26 per guest

- Imported and Domestic Cheese
- Cornichons | Olives | Cracker Assortment

ANTIPASTO

28 per guest

- Marinated Olives | Grilled Artichoke Hearts | Basil-Marinaded Mozzarella
- Balsamic-Roasted Portobello Mushrooms | Grilled Asparagus | Lemon Gremolata
 - Hummus
- Focaccia Crostini | Pita Chips

CHARCUTERIE BOARD

30 per guest

- Aged and Cured Meats: Salami | Prosciutto | Chorizo
 - Gherkins | Grilled Bread

CHILLED RAW BAR

Minimum order of 50 pieces | 8 per piece, any mix of items

- Jumbo Citrus-Poached Shrimp
 - Seasonal Crab Claws
- Freshly Shucked East and West Coast Oysters
 - Served On Ice
- Lemon Wedges | Classic Cocktail Sauce | Mignonette





WEDDING CAKES

Exclusive of 25% service charge and 6.1% sales tax

Hacienda Del Sol provides a full-service catering facility with in-house pastry team

Starting at 10 per guest (depending on design)

Includes: one cake flavor | one filling | one frosting

you may provide your own cake | 5 per person cake cutting fee

CAKE FLAVORS

Devil's Food Chocolate
Lemon
Red Velvet
Carrot

White
Almond
Banana
Mexican Chocolate

Pink Champagne
Coconut
Chocolate Mint
GF Vanilla or Chocolate

FROSTINGS

Cream Cheese Options

Traditional
White Chocolate
Chocolate
Salted Caramel

Butter Cream Options

Traditional White
Vanilla Bean
Chocolate
White Chocolate
Liquor Infused
Champagne
Honey
Maple

Whipped Cream Options

Traditional White
Vanilla Bean
Chocolate
White Chocolate

Ganache Options

Chocolate
White Chocolate

FILLINGS

Mixed Berry Compote
Lemon Curd
Cream Cheese Frosting
Mocha Ganache or
Mousse

Vanilla Bean Pastry
Cream
Dark Chocolate Ganache
Mexican Chocolate
Ganache or Mousse
Coconut Mousse

Peanut Butter Mousse
Salted Caramel Mousse
Chocolate Hazelnut
Mousse
Cookies & Cream
Mousse

CAKE ENHANCEMENTS

Additional cake flavors and fillings | 50 per tier

Custom styling elements and rolled fondant will start at 12 per guest



DESSERT ENHANCEMENT – DISPLAY STATIONS

Exclusive of 25% Service Charge and 6.1% Sales Tax

CLASSIC DESSERT

Select three | 20 per guest

- Dessert Bars
- Seasonal Cheesecake
- Variety of Cookies
 - Brownies
 - Blondies
- Variety of Mousse Cakes
- Variety of Tarts

CUPCAKES

48 per dozen | Select: one cake flavor | one frosting

54 per dozen | add one filling

Choose from list on cake flavors

COOKIES AND OTHER SWEETS

Select up to four | 60 per dozen of each cookie type selected

- | | |
|--|--|
| <ul style="list-style-type: none">• Italian Wedding Cookies<ul style="list-style-type: none">• Biscotti (any flavor)• Almond Cookies• Short Bread Cookies with or without jam• Mexican Wedding Cookies• Chocolate Chip Cookies | <ul style="list-style-type: none">• White Chocolate Macadamia Nut<ul style="list-style-type: none">• Raspberry White Chocolate• Caramel Chocolate Chip• Alfajores (short bread with Dulce de leche)<ul style="list-style-type: none">• Sugar Cookies• Gingerbread Cookies |
|--|--|

SAGUARO COOKIES

Small – 7 each

Large – 10 each

Wrapped in clear bags as favors with white ribbon | 3 per person additional

HOUSE MADE MINI CHURROS

48 per dozen | Add chef fee for interactive fresh fried churros 175 per hour

- Classic Cinnamon Churros
 - Red Velvet Churros
 - Chocolate Churros
- Chocolate, Vanilla Bean and Caramel Dipping Sauces

BANANAS FOSTER STATION

14 per guest | Chef fee 175 per hour

Chefs Flambe mixture of Bacardi, butter and brown sugar to caramelize sliced bananas over House made vanilla or cinnamon ice cream



LATE NIGHT SNACKS

SLIDER BAR

Per guest: Select two for 28 | Select three for 34

- All-American Burger | Bacon | Cheddar
 - Pulled Pork | Cilantro Mayonnaise
 - Sea Bass | Saffron Aioli
- Crab Cake | Tequila-Citrus Remoulade
 - Impossible | Cilantro Mayonnaise
- Homemade Potato Chips | Traditional Accompaniments

TAQUERIA STAND

Per guest: Select two for 28 | Select three for 32

- Achiote Pork Al Pastor
 - Herb-Marinated Mahi-Mahi | Margarita Slaw
 - Chicken Verde | Avocado Crema | Cotija Cheese
- Flank Steak | Pico De Gallo | Queso Cheese | Chipotle Aioli
- Warm Corn & Flour Tortillas | Guacamole | Lime Sour Cream | Pico de Gallo

QUESADILLAS

Per guest: select two for 28 | select three for 32

- Cilantro-Marinated Chicken | Pepper Jack Cheese | Peppers | Onions
 - Spiced Beef | Peppers | Onions | Oaxaca Cheese
 - Three Cheese (Cheddar | Jack | Mozzarella)
- Lobster | Chipotle Cheddar (additional \$5 per guest)
 - Guacamole | Lime Sour Cream | Pico de Gallo

THE ULTIMATE NACHO BAR

24 per guest

- White Corn Chips | Blue Corn Chips
- Chicken Tinga | Pulled Pork | Flank Steak | Refried Beans
 - Pepper Jack Cheese Sauce
- Shredded Lettuce | Diced Tomatoes | Cilantro | Jalapeños | Sour Cream | Salsa Roja



BEVERAGES

Price per drink | Choose between **Cash Bar** or **Hosted Bar**

- Domestic Beer ~ **Hosted: 9 | Cash: 10**

Budweiser, Michelob Ultra, Local Tucson Beer

- Premium & Import Beer ~ **Hosted: 9 | Cash: 11**

Heineken, Dos Equis, Stella Artois

- Assorted White Claw ~ **9**

- House Wine ~ **Hosted: 10 | Cash: 12**

Varies seasonally consists of Two Reds & Two Whites

- House Wine (per bottle) ~ **Hosted: 45 | Cash: 55**

Varies seasonally consists of Two Reds & Two Whites

Premium wine selections are available from our award-winning wine list with advance notice

TUCSON MOUNTAIN TIER ~ Hosted: 10 | Cash: 11

House Vodka, House Gin, Ron Caribe Rum,

Old Forester Bourbon, Canadian Club, Cutty Sark Blended Scotch, Blanco Tequila

RINCON RANGE TIER ~ Hosted: 13 | Cash: 14

Ketel One or Stolichnaya Vodka, Bombay or Tanqueray Gin, Bacardi Superior Rum, Crown Royal, Jack Daniel's, Johnny Walker Red or Dewar's Scotch, Herradura Blanco or Reposado Tequila, Grand Marnier

SANTA CANTALINA TIER ~ Hosted: 15 | Cash: 16

Grey Goose or Tito's Vodka, Boodles or Tanqueray 10 Gin, Mount Gay Eclipse Rum, Makers Mark, Woodford Reserve, Macallan 12yr or Glenlivet 12yr Scotch, Cazadores Blanco or Reposado Tequila, Baileys Irish Cream, Hennessy VSOP

- Sodas, Juices & Mineral Waters ~ **Hosted: 5 | Cash: 6**

Coke, Diet Coke, Sprite, Ginger Ale, Assorted Juices & Mineral Waters

FESTIVE BEVERAGES

Price per gallon | One gallon serves approximately 25 people

Margaritas: Traditional, Prickly Pear or Blackberry Jalapeno ~ **200** | Sangria: Red Pomegranate or White Peach ~ **200**

Non-Alcoholic

Hacienda Lemonade ~ **60** | Prickly Pear Lemonade ~ **65** | Arbuckle's Desert Flower Iced Tea ~ **65**

All beverages are subject to change without notice.

Special Beverage/Liquor Requests may result in additional fees.



OTHER INFORMATION

One wedding per day is hosted to ensure our focus is on your special day.

Vendors may begin setup onsite day of the wedding beginning at 11:00am. All décor and personal wedding items must be removed night of the wedding and taken to the complimentary honeymoon suite or off site by the planners and vendors. A request for pick-up of any rental or décor to occur the day after your wedding must be approved by your wedding specialist and is based on availability.

Billing Information

- Flexible billing based on our guests needs.
- A non-refundable retainer will be due at the time of signing your wedding agreement, your retainer is based on your site fee.
- The final balance is due three business days in advance of your wedding.
- All major credit cards, debit cards, checks and cash are accepted.

Guestrooms:

- A complimentary room block with discounted rates for guests may be available.
- All rooms may be reserved up to 60 days in advance of the wedding at a discounted rate, once the rooms are released guests may continue to call and reserve rooms at the best available rate.
- All rooms may be reserved for up to five days pre and post wedding at the discounted rates offered
- Rates and number of rooms are based on availability.
- Check in is 3:00pm and check out is at 11:00am, early check in or late check out requests may be made with a reservations specialist but are not guaranteed, we recommend planning for a minimum of two nights to ensure your guests are not rushed day of the wedding.

