



Corporate Events Menus

Special jubilations
for your celebration.

Se habla Español.

The Stillwell House
your historic event facility & Garden

134 South 5th Avenue • P.O. Box 1203 • Tucson, AZ 85702

Welcome!

Welcome to The Stillwell House and Garden, your historic event destination. We are happy you have chosen to visit our property and we look forward to assisting you to create a fabulous event that is all your own. The Stillwell House and Garden offers a historical, private and exclusive setting like no other. As one of Tucson's authentic historical landmarks, The Still House and Garden provides an elegant, historic and unique setting that is perfect for company retreats, gala dinners, corporate mixers and many other gatherings.

The Still House and Garden is Tucson's most unique, elegant and private wedding location. Nestled in Tucson's historic downtown, The Still House and Garden offers a host of amenities in an ideal setting that culminate into a perfect venue for your special event. Our facility includes a historical two-story house with a lush floral courtyard, an elegant arbor with mature shade trees and a festive cantina featuring the antique bar from Tucson's original Old Pueblo Club. As you browse the property, you can see that you can plan and create your event as you like. You can create your very own layout and arrangement using all three areas of the facility. Whether inside the main house, cantina or in the courtyard, we allow you the flexibility to make your event uniquely yours. Corporate functions are encouraged to use all areas of the facility for intimate and festive holiday parties, retreats or social mixers for co-workers and staff. Bar services, valet parking and many affiliated services are also available.

The Still House and Garden provides premier catering for all events. Our full service catering package includes several menu choices that appeal to a wide range of palates. Our Director of Catering can also create a custom menu for your event to meet your taste, theme and budget. You can schedule a complimentary tour and consultation where you can view the property and receive a personalized event quote. Call 520-623-9123 for your customized event consultation. Events can be held year round and we can accommodate up to 350 guests throughout the property. We also provide discounts for off-peak months, Fridays, Sundays and weekday events.

Optional Services

The following are additional options you may add to your event. Please consult with your coordinator for further information.

- DJ- Add excitement and fun to any event
- Photography-Catch your event on film
- Mariachis & Live Entertainment- Traditional and relaxing entertainment
- Live Entertainment- Great selections of live bands and musicians
- Flower and Décor- Décor and floral services are available to make your event unique. Inquire about our themed events
- Valet Parking
- Cake Cutting

*75 guests min required for use of main house *50 guests min required for use of cantina and courtyard

*100 guests min required for Fri/Sat event

*75 guests min required for Sun- Thursday event

Inclusive Services

Our corporate guests will receive complete accommodations in our historic event facility. Please review our included services and additional options. Corporate packages include the following, along with your choice of menu:

- Rental of The Still House & Garden for 4 hours
- One Event House Coordinator
- One food server per every 25 guests
- PA system, flat screen television with DVD unit in cantina & presentation screen
- XM Radio throughout in main house & cantina
- Centerpiece enhancement
- Elegantly set tables, linens & chairs
- Flatware & china
- Coffee & tea service
- Elegant Bar & Mixology Amenities-Includes ice, glassware, juices, mixers, soda and professional bartender (*alcohol not included).
- Water station
- Check-in & guest registration table

The following corporate menus are priced per person: 19.95 ++ for appetizer event, 26.95 ++ for dinner plus a \$50.00 bartending service for each event.

9.1% tax and 20% gratuity, Sunday through Thursday.

A 20% increase is applicable for Friday and Saturday.

Appetizer Reception 19.95++

*50 person minimum on weekdays, 100 person minimum on weekends.
20% increase is applicable for Friday and Saturday.*

1. Tasty Beginnings

A Gourmet Cheese Board: - Assorted cheeses and fresh fruit, vegetable platter with choice of dipping sauce: Sonoran ranch, herb ranch, gorgonzola, garden vegetable and spinach & artichoke dip served with tortilla chips.

2. The Hot Zone

Tortilla chips and salsa picante, cilantro cream and spinach dip, queso blanco quesadillas and Sonoran mini chimichangas.

3. ATHENIAN FEAST

A Mediterranean Sampler Platter:

An abundant platter served with feta-garlic infused tomatoes and olives, hummus and tapenade pesto bruschettas and roasted vegetable-stuffed mushrooms.

4. TUSCAN P LATTER

A fresh olive antipasti salad

Pesto-Tomato goat cheese bruschettas

Penne Pasta tossed with salami, mozzarella, and basil in a homemade Italian dressing



Dinner Reception

26.95ea++

50 person minimum on weekdays, 100 person minimum on weekends.

20% increase is applicable for Friday and Saturday.

Add one of the following salads or starters to your dinner for 2.50 pp:

Starters:

1. Cheeseboard and artisan crackers
2. Basil pesto bruschettas
3. Fresh vegetable board with creamy ranch
4. Tortilla cups with spinach dip and salsa

Salads:

1. Shaved parmesan Caesar salad with homemade garlic toasts
2. Mixed seasonal greens with orange slices, walnuts, purple onion rounds & goat cheese in balsamic vinaigrette
3. Fresh-tossed greens with garden vegetables – tomatoes, onions & cucumbers in a cilantro lime dressing



1. Amore

- Home style Italian chicken breast in a basil tomato reduction
 - Penne pasta with a pesto Alfredo cream sauce
 - Seasonal vegetable sauté and artisan breads with butter

2. Classic Stillwell

- Chicken breast scaloppini-style in a lemon cream, artichoke and caper sauce
- Basmati rice & seasonal vegetable sauté
- Artisan breads with butter

3. Forever Yours

- Savory beef tenderloin in a peppercorn sauté OR Rosemary-Tomato Pork Tenderloin
 - Pesto mashed potatoes & seasonal vegetable sauté with artisan breads with butter

5. Tasty Tucson

- Prickly Pear-Barbeque grilled chicken
- Cilantro and green chile mashed potatoes & seasonal vegetable sauté with artisan breads & butter

6. El Festival

- Your choice of beef or chicken fajitas (add 2.00 for shrimp)
- Fiesta Rice and Frijoles Charro with homemade flour tortillas

Great Tastes A'la Carte

Cheese, Fruit and Bread Boards

- Domestic cheese platter & assorted crackers/breads \$3.00
- Imported cheese platter & assorted crackers/breads \$3.50
- Grilled or fresh vegetable board with choice of dipping sauce-hummus, gorgonzola, spinach artichoke, toasted onion or balsamic \$3.00
- Fresh, Seasonal Fruit Board \$2.50
- Pistachio goat cheese grape balls \$2.50
- Tuscan Cheese Platter with Salami, Prosciutto, Peppercorn, Olives, Roasted Peppers and Mozzarella \$4.00

Sonoran Fare

Mini Chimichangas

- Cilantro Chicken or Bean and Cheese Mini Chimichangas with Cilantro Crema \$2.00
- Carne Seca Mini Chimichangas with Fresh Salsa \$2.50
- Jalapeno Cream Cheese Shrimp Mini Chimichangas with Apricot Sauce \$4.00

Quesadillas

- Cilantro Shrimp Mini Quesadillas with Fresh Salsa \$2.50
- Grilled Chicken Mini Quesadillas & Salsa \$2.50
- Carne Seca Mini Quesadillas with Salsa \$2.50
- Grilled Vegetable Quesadillas with Salsa \$2.50
- Mango Raspberry Quesadillas with Salsa \$2.50

Decadent Sonoran Specialties

- Fresh Cocktail Corn Tamales & Pico \$2.00
- Shrimp Ceviche Shooters \$4.00
- Fiesta Mixed Green Salad \$3.50
- Bacon-wrapped shrimp with chipotle ranch \$4.00

Italian Enchantments

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| Mushroom Caps filled with Sauteed Vegetables & Seasoned Bread Stuffing | \$1.75 | | |
| Pine Nut & Sun Dried Tomato Stuffed Mushrooms | \$1.75 | | |
| Feta, Spinach & Sun Dried Tomato Stuffed Mushrooms | \$1.75 | | |
| Stuffed Mushroom Caps | \$1.75 | Pesto Spinach Bruschettas | \$2.00 |
| Parmesan Shaved Caesar Salad | \$3.50 | Homemade Mini-Meat-ball Sliders | \$3.50 |

Sweets - Sweet desserts to compliment and complete your feast. Inquire about seasonal selections

- Assortment of cookies, fruit and bite-sized brownies \$3.00
- Tres Leches Cake \$3.50
- Authentic Flan \$3.50
- Cheesecake & Fresh Berries \$3.50

