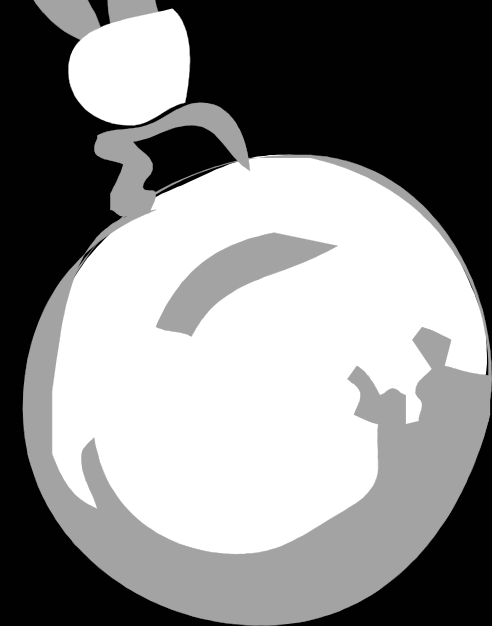


*The
Stillwell House
& Garden*



Holiday!

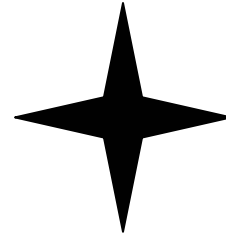
134 South 5th Ave. PO Box 1203 TUCSON, AZ 85702

www.stillwellhouse.com 520-623-9123



Welcome

134 SOUTH 5TH AVE. PO BOX
1203 TUCSON, AZ 85702
WWW.STILLWELLHOUSE.COM
520-623-9123



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 Stillwell 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 Stillwell House and Garden is Tucson's most unique, elegant and private wedding location. Nestled in Tucson's historic downtown, The Stillwell House and Garden offers a host of amenities in an ideal setting that culminate into the 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 Stillwell 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.

HOLIDAY PACKAGES

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:

- Your choice of any of our holiday-themed menus
- Rental of the Stillwell 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
- Festive holiday centerpieces
- Elegantly skirted gift table & decorated holiday tree
- Elegantly set holiday tables, linens & chairs
- Flatware & china
- Elegant Bar & Mixology Amenities –Includes ice, glassware, juices, mixers, soda and professional bartender (*alcohol not included).
- Check-in & guest registration table

**You provide your own alcohol.*

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

Flower and Décor – Décor and floral services are available to make your event unique. Inquire about our themed events

Valet Parking

*100 guests min required for use of main house

HOLIDAY MENU

Reception

appetizers

Price per person is \$25.00 plus 8.1% tax and 28% gratuity, Sunday through Thursday. A 20% increase is applicable for Friday and Saturday.

Festiva

Tortilla chips and salsa picante, avocado crema and queso chipotle, queso blanco quesadillas and Sonoran mini chimichangas

OLD WORLD CELEBRATION

Mediterranean Sampler – A platter served with feta-infused cucumbers, tomatoes and olives, hummus and tapenade pesto bruschettas and roasted grilled vegetables.



Triumphant Feast



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 flatbreads

HOLIDAY Dinners

Price per person is \$35.00 plus 8.1% tax and 20% gratuity, Sunday through Thursday. A 20% increase is applicable for Friday and Saturday.

Menus come with your choice of any one of the following appetizers:

- Cheese, Cracker and Vegetable Display
- Spinach & Artichoke Dip
- Assorted Bruschettas
- Mini Chimichangas
- Chips, Salsa & Queso Chipotle

OR

- Holiday Cookies
- Chocolate Brownies & Fresh Fruit
- Tres Leches Cake & Berries
- Cheesecake

Stillwell Season

- ✦ Mixed seasonal greens with orange slices, walnuts, purple onion rounds and goat cheese
- ✦ Chicken scaloppini in a lemon cream, artichoke and caper sauce
 - ✦ Garlic mashed potatoes
 - ✦ Seasonal vegetable sauté
 - ✦ Artisan breads with butter



Tucson Tanenbaum

- ✦ Fresh tossed greens with garden vegetables – tomatoes, onions, carrots and cucumbers served with a cilantro lime dressing
 - ✦ Prickly pear and apple glazed chicken
 - ✦ Cilantro and green chile mashed potatoes
 - ✦ Seasonal vegetable sauté
 - ✦ Artisan breads with butter



Holiday Homage

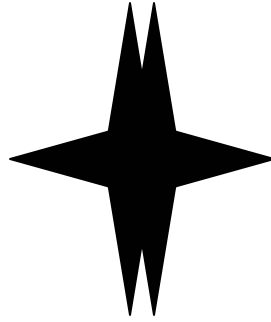
- ✦ Mixed greens with marinated tomatoes, onions, carrots and crumbled feta in a balsamic dressing
 - ✦ Beef scaloppini in a peppercorn mushroom sauté
 - ✦ Parmesan parsley mashed potatoes
 - ✦ Seasonal vegetable sauté
 - ✦ Artisan breads with butter

HOLIDAY MENUS

Dinners

continued

Madrigal



Rustica Regal

- ✦ Spinach salad tossed with fresh berries, walnuts & goat cheese drizzled in a balsamic dressing
- ✦ Tender white fish baked in a lemon caper artichoke cream sauce
- ✦ Basmati Rice & Seasonal vegetable sauté
- ✦ Fresh diner rolls with butter

- ✦ Shaved parmesan Caesar salad with homemade garlic toasts
- ✦ Home style Italian chicken in a basil tomato reduction
- ✦ Penne pasta with a pesto Alfredo cream sauce
 - ✦ Seasonal vegetable sauté
 - ✦ Artisan breads with butter



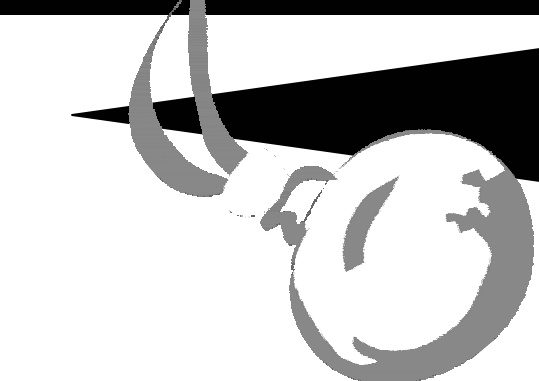
Tight Before

- ✦ Mixed greens with goat cheese, orange wedges and tomatoes tossed in a balsamic dressing
- ✦ Honey-orange glazed grilled pork tenderloin served with grilled orange slices
- ✦ Garlic mashed potatoes
- ✦ Season vegetable sauté
- ✦ Artisan breads with butter

Navidad

- ✦ Your choice of beef or chicken fajitas (*add 2.00 for shrimp*)
 - ✦ Fiesta Rice
 - ✦ Frijoles Charro
 - ✦ Season vegetable sauté
 - ✦ Homemade flour tortillas

HOLIDAY MENUS



ala carte

Prices are per person.

Cheese, Fruit & Bread Boards

Domestic cheese platter with assorted crackers or breads	2.00
Imported cheese platter with assorted crackers or breads	2.75
Grilled or fresh vegetable board with choice of dipping sauce – hummus, gorgonzola, spinach artichoke, toasted onion or balsamic	2.25
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 Mini Chimichangas with Cilantro Crema	2.00
Carne Seca Mini Chimichangas with Fresh Salsa	2.50
Jalapeno Cream Cheese Shrimp Mini Chimichangas with an 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
Grilled Chicken Confetti on Tortilla Rounds & Salsa Fresca	3.50
Shrimp Ceviche Shooters	4.00
Oysters on the half shell with a chorizo crumble	4.50

Italian Enchantments

Mushroom Caps filled with Sautéed Vegetables & Seasoned Bread Stuffing	1.75
Pine Nut and 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
Basil, Onion, Tomato, Goat Cheese Bruschettas	2.00
Smoked Salmon with Capers Bruschettas	3.50
Homemade Mini-Meatball 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
Decadent Holiday Desert Display	6.00

