STILLWELL CATERING CO. MENUS

• APPETIZERS, SALADS, ENTRÉES, AND LATE NIGHT FARE •

COURTYARD GARDEN ESTABLISHED

Catering Menus

Thank you for choosing Stillwell Catering Co. for your special day.

Chef Carlotta Flores infuses her cuisine with a signature blend of the best and local flavors coupled with the elegant presentation and styling of the Stillwell Catering Co.







UNIQUE MENU PACKAGES INCLUDE

Stillwell Catering Co. provides you the flexibility to create your own customized menu that will capture the unique essence of your event. Offering classic plated dinner presentations as well as beautifully adorned buffet tables. All of our incredible menus are prepared in the on-site kitchen, and our ingredients are locally sourced. We offer vegetarian, vegan, gluten-free, dairy-free and kosher meals.

We are pleased to offer menu selections form our award winning partners El Charro Café, Charro Steak & Del Rey, Charro Vida, The Monica, and Charro Chico.

TABLE OF CONTENTS

O5 appetizersO6 gourmet packages10 stillwell exclusives

14 salads 15 brunch 16 à la carte 20 LATE NIGHT FARE 22 KIDS FARE

STILLWELL HOUSE
HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Rehearsal Dinner & Pre-Wedding Celebrations...

Please inquire about having your rehearsal dinner at one of our sister properties
El Charro Café, Charro Steak & Del Rey, Charro Vida, The Monica, and Charro Chico as we offer
an exclusive 10% discount on total food bill.

Also now offering on-site Downtown Pix - Photobooth for hours of entertainment and a lifetime of photo memories!



To book your rehearsal dinner reservations please email us at;

catering@floresconcepts.com

*Ask about hosting your special event at Carriage House Tucson

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS









APPETIZERS

All menu packages include your choice of one of the following appetizers*

- · domestic cheese skewer served with olives, grapes, and assorted flatbreads veg
- seasonal fresh fruit skewer v, qf
- pesto goat cheese, artichoke, and tomato bruschetta 2 per person veg
- olive tapenade and herb goat cheese bruschetta 2 per person veg
- spinach-artichoke and jalapeño dip with spiced tortilla chips veg, gf
- spinach, sundried tomato, parmesan, mozzarella dip, and assorted flatbreads veg
- mushroom caps stuffed with sundried tomato and herb breadcrumb stuffing 2 per person veg
- grilled or fresh vegetable shooter with choice of dipping sauces; balsamic basil, hummus, gorgonzola, toasted onion, or chipotle ranch - v, gf
- corn tortilla chips, garden fresh guacamole, and your choice of one succulent sauce; salsa picante, salsa verde, pico de gallo, or salsa de elote v, gf

^{*}See additional appetizer purchases for your cocktail hour and reception located on the last pages in package







^{*}Offering VEG = vegetarian, V = vegan, GF = gluten friendly, and DF = dairy free

^{*}All appetizers, salads, and side choices must be the same for all guest entrée selection with the exception of the vegan entrée

GOURMET PACKAGES

39.95 per person ++

Pick **ONE** of the following menus to serve to your guests. All menu packages are served with your choice of dinner roll with butter or fresh homemade flour tortillas. Most dishes can be modified for your df or gf guests upon menu confirmation.

AMORÉ

all natural grilled chicken breast in a fresh basil tomato sauce penne pasta with a pesto alfredo cream sauce seasonal vegetable sauté

39.95 per person

CLASSIC STILLWELL

all natural grilled chicken breast in a lemon cream, artichoke, and caper sauce wild rice pilaf seasonal vegetable sauté

39.95 per person

TASTY TUCSON

all natural grilled chicken breast with apple and prickly pear bbq glaze roasted green chile mashed potatoes seasonal vegetable sauté

39.95 per person

FIESTA DE AMOR

all natural grilled chicken breast and tri colored pepper fajitas served with fresh guacamole (substitute beef or shrimp for an additional \$4.00 pp) sonoran rice frijoles refritos

39.95 per person

SICILY

all natural grilled chicken breast in a traditional cacciatore - tri color bell peppers, olives, mushrooms, and onions penne pasta alfredo seasonal vegetable sauté

39.95 per person

LA PARILLA

all natural grilled chicken breast in a honey lime glaze with pico de gallo roasted green chile mashed potatoes old pueblo calabacitas

39.95 per person

THE MEDITERREAN

all natural grilled chicken breast with olive, caper, and fresh herb tapenade rosemary red potatoes citrus green beans

39.95 per person

MI TIERRA

all natural grilled chicken breast in a jalapeño crema sauce cilantro rice old pueblo calabacitas

39.95 per person

THE OLD PUEBLO

all natural grilled chicken breast in a cilantro chimichurri chipotle crema penne pasta old pueblo calabacitas

39.95 per person

MARRY ME

all natural grilled chicken in a sundried tomato, red pepper, and fresh basil cream sauce penne pasta in fresh pesto seasonal vegetable saute

39.95 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

SONORAN HARVEST

roasted turkey breast over seasoned green chile bread stuffing with ancho chile gravy chipotle mashed potatoes, mesquite grilled brussel sprouts

39.95 per person

ITALIAN CELEBRATION

all natural grilled chicken breast in a fresh pesto cream sauce penne pasta with a basil tomato bruschetta sauce seasonal vegetable sauté

39.95 per person

THE MAIZ

All natural grilled chicken with a roasted creamy corn and poblano salsa cotija whipped potatoes seasonal vegetable sauté mesquite brussels

39.95 per person

LA PROVENCAL

all natural grilled chicken breast with a rosemary and heirloom tomato glaze whipped pesto potatoes seasonal vegetable sauté

39.95 per person

TRUE LOVE

all natural grilled chicken breast with lemon and garlic rub penne pasta with grilled cherry tomatoes, pine nuts, and goat cheese seasonal vegetable saute LA FRONTERA

all natural grilled chicken breast with corn and tomatillo roasted salsa roasted garlic mashed potatoes old pueblo calabacitas

39.95 per person

SABOR DE SONORA

all natural grilled chicken breast with mango fruit salsa whipped chipotle potatoes old pueblo calabacitas

39.95 per person

THE VENETIAN GARDEN

all natural grilled chicken breast in a rosa sauce with grilled artichokes and roasted red peppers pesto risotto seasonal vegetable saute

39.95 per person



39.95 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Gluten Free Vegan Collection*

VERDE VALLEY VEGAN

one hola hemp tamale with tomatillo salsa agave and cinnamon baked sweet potato with cranberries and pepitas frijoles charros and vegan calabacitas

37.95 per person

VIBRANT VEGAN

grilled vegetable and pesto herb quinoa stuffed portabellos over a classic asparagus risotto with roasted pear tomato duo

37.95 per person

VIVA VEGAN

viva grains
avocado
nopalitos
frijoles charros and prickly pear jackfruit
charred brussels

VEGAN GARDEN

37.95 per person

vegan chickpea pasta in a roasted garlic, heirloom tomato, artichoke, and mushroom toss herb infused grilled squash duo grilled eggplant medallions with balsamic drizzle 37.95 per person

THE SONORAN

prickly pear jackfruit tamale with salsa roja, nopalito and sunflower mole enchilada, frijoles charros and cilantro rice

37.95 per person

TUMBLEWEED

poblano relleno stuffed with hola hemp tamale, salsa verde, served with cilantro rice, frijoles negros, and vegan calabacitas

37.95 per person





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*All special dietary requests over 10 guests are subject to 4.00 per person fee

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

*Prices are subject to change based on current market pricing

HOT HACIENDA

all natural grilled chicken breast stuffed with nopalitos and rustic corn masa stuffing in cilantro crema salsa roasted green chile mashed potatoes old pueblo calabacitas

42.95 per person

FRIDA

all natural grilled chicken breast with mole sauce fresh corn tamale with calabacita crema frijoles refritos

42.95 per person

TUSCAN FIELDS

all natural grilled chicken breast stuffed with a sun dried tomato stuffing, spinach and goat cheese served with pesto glaze whipped garlic potatoes seasonal vegetable sauté

42.95 per person

THE CHOLLA

pastor rubbed pork tenderloin with pineapple pico de gallo, cotija mashed potatoes and charro brussels with white corn

42.95 per person

DESERT BLOOM

chipotle-peach glazed grilled pork tenderloin served over green chile bread stuffing whipped yukon gold potatoes old pueblo calabacitas

42.95 per person

ROMAN

rosemary and heirloom tomato glazed grilled pork tenderloin served over italian herb stuffing whipped pesto potatoes seasonal vegetable sauté

42.95 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS





STILL WELL EXCLUSIVES

*Prices are subject to change based on current market pricing

THE SAGUARO

all natural grass fed carne asada served with grilled citrus, pico de gallo, and guacamole, cilantro rice, calabacitas, and frijoles charros

45.95 per person

LAGUNA

pan seared white fish with white wine and tomato-basil pesto whipped yukon gold potatoes grilled lemon asparagus

45.95 per person

THE MOUNT LEMMON

maple and mustard glazed salmon apple radish salad with roasted root vegetables served over wild rice dusted with cranberries and pepitas

45.95 per person

DEL MAR

tender Verlasso salmon baked in lemon caper artichoke cream sauce wild rice pilaf grilled herb asparagus

45.95 per person

SINOLOA SHRIMP CULICHI

grilled tail on prawns in creamy garlic poblano crema white cilantro rice with roasted corn black beans

45.95 per person

PORTOFINO

grilled tail on prawns in a classic white wine, garlic, butter, and parsley sauté served with mushroom and pea risotto citrus grilled asparagus

45.95 per person

THE COAST

grilled tail on prawns and fresh scallops in lemon garlic saute served with artichoke hearts, pear tomatoes over citrus risotto

45.95 per person

FLORENCE

tender Verlasso Salmon in a rosemary and heirloom tomato chutney served with classic cheese tortellini in a pesto alfredo and charred broccolini

45.95 per person

THE FIFTH AVENUE

tender Verlasso salmon with rosemary and heirloom tomato chutney whipped pesto potatoes seasonal vegetable sauté

45.95 per person

TUCSON SUMMER

pan seared cod with fresh mango and tomatillo salsa white cilantro rice old pueblo calabacitas

45.95 per person

TUMAMOC

chile-honey grilled salmon with avocado pico cotija yukon potatoes old pueblo calabacitas

45.95 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

STILLWELL EXCLUSIVES

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ENCHANTED EVENING

all natural grilled chicken breast in pesto cream sauce served with lemon herb jumbo prawns (3) whipped garlic potatoes seasonal vegetable saute

52.95 per person

THE BROADWAY

bone in pork chop with habanero mango chutney sweet potato purée grilled sweet corn with taijin and citrus

52.95 per person

FOREVER YOURS

classic beef short ribs in carmelized onion and garlic au jus with wild mushroom sauté whipped yukon gold potatoes seasonal vegetable sauté

52.95 per person

THE FLIN

ancho chile beef short ribs with roasted poblano herb roasted fingerling potatoes agave petite carrots

52.95 per person

STILLWELL STEAKHOUSE

salt and pepper encrusted filet of beef with red wine au jus mushroom sauté whipped yukon gold potatoes gorgonzola grilled asparagus

54.95 per person

TUSCAN STEAK

salt and pepper encrusted filet of beef with truffle butter compound porcini mushroom risotto parmesan grilled asparagus

54.95 per person

DOWNTOWN STEAK

salt and pepper encrusted filet of beef with ancho chile au jus roasted brussels sprouts Sonoran scalloped potatoes white corn

54.95 per person



STILLWELL EXCLUSIVES

*Prices are subject to change based on current market pricing

THE 1901

your choice of any two proteins (4oz. ea protein): grilled Verlasso salmon in a rosemary tomato chutney, filet mignon with herb compound or all natural grilled chicken breast in lemon cream picatta sauce whipped yukon gold potatoes, grilled asparagus

59.95 per person

TUCSON SURF N' TURF

citrus scallop and jumbo shrimp skewer choice of one additional entrée: mesquite grilled 6oz. Verlasso salmon with fresh chimichurri or classic filet of beef with green chile compound whipped yukon gold potatoes mesquite grilled asparagus

59.95 per person

CHEERS!

salt and pepper encrusted filet with champagne and butter sauteed scallops served with truffle whipped potatoes, grilled asparagus

59.95 per person

THE CRAWFORD

salt & pepper encrusted filet with cilantro chimichurri grilled prawn tucson crab cake with green chile créma cotija whipped potatoes, grilled asaparagus with lime zest

59.95 per person

THE ALEX

salt and pepper encrusted filet of beef with herb compound butter lobster tail with drawn butter and grilled citrus classic creamed spinach whipped yukon potatoes



STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS





STILLWELL EXCLUSIVES

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ROMANCE IN THE AIR TRADITIONAL BUFFET

Your choice salad from page 14

oven-roasted turkey with cranberry pepita gravy mesquite grilled pork loin with ancho agave au jus rustic bread stuffing roasted green chile mashed potatoes arizona pecan wild rice blend charred brussels with cotija and white corn artisan bread display, whipped butter, housemade mustard trio - jalapeño, cranberry, and herb 69.95 per person

THE TUCSONAN BUFFET

salsa trio, guacamole, tortilla chips southwest Caesar salad carne asada chipotle chicken agave shrimp fajitas served with pico de gallo, cotija cheese cabbage, limes, sour cream, corn and flour tortillas fresh corn tamales with salsa raja choice of bean recipe: refried, black or whole choice of rice: sonoran or white cilantro old pueblo calabacitas

69.95 per person

THE OCOTILLO

add a carving station to your event choose one; ancho crusted strip steak, classic crusted prime rib, mesquite smoked turkey, habanero peach glazed pork loin or agave brown sugar spiral ham served with au jus, creamy horseradish, and green chile mustard

dinner rolls **27.95 per person**





STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

SALADS

Love your greens? Add a Stillwell House Gourmet Salad to your menu package selection for 7.00 per person. Pick **ONE** salad to accompany your menu selection. Choose any of the following salads.

CHOOSE A STILLWELL GOURMET SALAD

- + Add signature local bread basket with duo of whipped butters for \$3.00 pp
 - Stillwell signature greens with fresh tomato, roasted peppers, basil, onion, and fresh mozzarella
 - Stillwell signature greens with crumbled feta, roma tomatoes, cucumbers, and kalamata olives
 - Stillwell signature greens with apples, julienne fennel, crumbled goat cheese, and homemade croutons
 - Stillwell superfoods salad with kale, romaine, brussels sprouts, and pistachios
 - Stillwell signature greens with tomatoes, purple onions, carrots, and cucumbers
 - Stillwell signature greens tossed with jicama, red peppers, purple onions, and queso mexicano
 - fresh seasonal romaine salad, apples, walnuts, blue cheese, and purple onions
 - chipotle Caesar salad with shaved parmesan and homemade garlic toasts
 - the classic wedge iceberg, blue cheese crumble, bacon, pear tomatoes, and diced purple onion
 - spinach salad tossed with citrus segments, avocado, goat cheese, and slivered almonds
 - spinach salad with blue cheese, raspberries, and almonds
 - · chipotle and asiago cheese caesar salad with tortilla crispies, and queso panela
 - golden beet salad with arugula, herb goat cheese, and sliced almonds
 - mixed greens, red grapes, pepitas, queso cotija, dried cranberries
 - charcuterie starter crudite, fruit, flatbreads, and goat cheese

CHOOSE A STILLWELL GOURMET SALAD DRESSING

- + Add a second dressing for an additional 1.25 per person
 - chipotle ranch dressing
 - balsamic basil vinaigrette
 - cranberry blush vinaigrette
 - red wine and olive oil vinaigrette
 - classic buttermilk ranch dressing
 - cilantro lime dressing
 - bellini dressing
 - chiletepin vinaigrette
 - prickly pear dressing





BRUNCH

SONORAN SUNRISE

- + Add Churro French Toast with cinnamon, sugar, and fresh agave berry syrup 7.00 per person
- + Add Tofu Scramble available for vegan guests 3.50 per person

scrambled eggs with cheddar cheese, served as soft taco or burrito style in flour tortillas pico de gallo and salsa picante chilaquilas: enchilada casserole fire-roasted vegetable and potato sauté refried beans or vegan black beans choice of; homemade chorizo, peppered bacon, turkey sausage, chickpea chorizo - v

37.95 per person

COUNTRY KITCHEN

+ Add Stillwell Farm French Toast with apple cinnamon maple syrup 7.00 per person

roasted vegetable and cheddar strata
rosemary breakfast potatoes
grilled local Bread toast with housemade marmalade
choice of; Virginia ham, peppered bacon,
or turkey sausage
simple salad with citrus vinaigrette

THE STILLWELL FARM

37.95 per person

+ Add Stillwell Farm French Toast with apple cinnamon maple syrup 7.00 per person

classic farmhouse hash of roasted potatoes, peppers, onions, cheddar cheese, choice of; poached or scrambled eggs, fresh pesto, sliced avocado, choice of; peppered bacon or pork sausage, grilled local bread, and marmalade 37.95 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

À LA CARTE

STILLWELL RAW BAR* - min 25

crab dip, crab knuckles, oysters, shrimp, house cocktail sauce, horseradish, hot sauce, citrus mignonette

MP per person

SAN CARLOS RAW BAR

Shrimp, michelada oyster shots, shrimp ceviche shooters, jalapeño crab dip, scallop agua chile, hot sauce trio, citrus

MP per person

SONORAN FARE AND SPECIALTIES

Tortilla chips served with choice dip

salsa fresca 3.25 - ν fire roasted chile verde salsa 3.25 - ν salsa picante 3.25 - ν guachummus - housemade avocado hummus 4.25
fire-roasted chile queso blanco fondue 3.75
queso chipotle fondue 3.25
queso chipotle, bacon fondue 3.75
queso chipotle, chorizo fondue 4.25
grilled seafood queso chipotle fondue 4.75
nopalito roasted corn fondue 4.75
garden fresh guacamole 4.00 - ν cranberry pepita guacamole 4.50 - ν mango guacamole 4.50 - ν

QUESADILLAS

jalapeño crab dip 4.75

Served with corn tortilla chips - 2 per person

mini quesadillas, fresh salsa 3.75 cilantro shrimp mini quesadillas, fresh salsa 5.25 grilled chicken mini quesadillas, fresh salsa 5.25 grilled carne seca mini quesadillas, fresh salsa 5.25 grilled vegetable quesadillas, fresh salsa 4.25 mango raspberry quesadillas, fresh salsa 4.25





THE GUACAMOLERO

made to order guacamole action station,(3) salsa recipes, house-made tortilla chips

12.25 per person - v

TORTILLA CHIPS AND DIPS

queso, (3) salsa recipes, guacamole, house-made tortilla chips

10.25 per person

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

[Continued]

À LA CARTE

*All items 1 per person unless noted

*Some items require 50 person min

SONORAN TASTES

fresh cocktail corn tamales with pico de charro 6.25 prickly pear BBQ meatballs 4.50 chipotle chile meatballs 4.50 pork belly chicharron 5.00 chicken tinga mini tostadas, with salsa verde 5.00 bacon-wrapped sweet potato 3.75 bacon-wrapped dates 3.75 bacon-wrapped shrimp 6.00 bacon-wrapped octopus 6.75 bacon-wrapped scallops 7.75 scallop agua chile 7.25 adobo baby lamp chops with cilantro salsita 7.25 ahi tuna, jalapeño, avocado mini tostadas 7.25 sonoran chicken salad sliders 5.25 carnitas sliders 5.25 shrimp ceviche shooters 5.75 prickly pear chicken skewer 7.25 tequila lime shrimp skewers 7.25 ahi tuna with cilantro-avocado tostadas 7.25 oysters on the half shell, chorizo crumble 7.25 Tucson crab cake made with crab, green chile, corn and masa with chipotle crema drizzle \$8.00 sonoran bean mini chimichangas, salsa, cilantro crema 3.75 beef, chicken, or potato-corn mini taquitos, fresh salsa 3.75 cilantro chicken mini chimichangas, cilantro crema 4.00 - 2 per person birria mini chimichangas, fresh salsa 4.00 - 2 per person shrimp mini chimichangas, ginger peach salsa 4.50 - 2 per person carne seca mini chimichangas, fresh salsa 4.50 - 2 per person mini Sonoran hot dogs 5.25 prickly pear jackfruit taquitos vegan 4.75 - v Hola Hemp tamale stuffed mushroom 3.75 -v







À LA CARTE

*All items 2 per person unless noted

*Some items require a 50 person min

MEDITERRANEAN FARE

mushroom caps filled with sautéed vegetables and seasoned bread stuffing 3.75 feta, spinach and sun dried tomato stuffed mushrooms 3.75 vegan herb, vegetable stuffed mushrooms 3.75

vegan herb, vegetable stuffed mushrooms 3.75 - v traditional sausage-stuffed mushrooms 4.00 cocktail meatballs in marinara or rosa 4.50 meatballs sliders 4.50 - 1 per person grassfed marinara meatballs, spaghetti twirled on fork 6.25 - 1 per person oversized cocktail ravioli, marinara or alfredo sauce 5.00 - 1 per person tomato, pesto olive, and fresh mozzarella skewer 5.00 - 1 per person balsamic grilled chicken, pear tomato,

and fresh mozzarella on a rosemary skewer 6.00 - 1 per person balsamic glazed lamb chops 6.75 - 1 per person glazed pesto grilled shrimp skewer 6.75 - 1 per person

ASIAN TASTES

edamame with sea salt 3.00 - 1 per person - v citrus shrimp wontons 4.75 - 1 per person ahi-sesame ginger wonton 5.25 - 1 per person ahi ceviche on spiced wonton 5.50 - 1 per person ginger sesame beef skewers 7.25 - 1 per person teriyaki shrimp skewers 6.75 - 1 per person soy ginger scallops 7.25 - 1 per person

Tucson ramen - Chinese noodle slaw with a Tucson twist served in mini takeout boxes 6.25 - 1 per person

+ Add Chicken or Shrimp \$3.25 per person

ALL AMERICAN CLASSICS

classic shrimp cocktail 8.75 - 1 per person *martini style shrimp cocktail shooter 5.75 - 1 per person prickly pear BBQ pork slider 5.75 - 1 per person prickly pear BBQ short ribs 5.75 - 1 per person classic cheeseburger slider 5.75 - 1 per person mini Sonoran hot dogs 5.25 - 1 per person mini grilled cheese stacks 3.75 - 1 per person pigs in a blanket 3.00 - 1 per person classic fish n' chips cones, housemade tartar 8.75 - 1 per person grilled salmon slider, citrus aoli 6.75 - 1 per person

BRUSCHETTAS

pomegrante 4.25

prosciutto and melon with black pepper 4.75 roasted red pepper and fresh herb 3.75 basil, onion, tomato, goat cheese 3.75 olive tapenade goat cheese 3.75 figs and blue cheese 4.00 cilantro pesto, beets, and feta cheese 4.50 smoked salmon with capers 5.75 balsamic chicken salad 5.00 grilled fruit and goat cheese spread 4.50 beef tenderloin with horseradish and blue cheese crumble 6.25 - 1 per person pesto goat cheese with lemon herb grilled shrimp 6.25 - 1 per person pesto and grilled vegetables 3.75 -v queso panela with choice of pesto, orange jalapeño marmalade or prickly pear







STILLWELL HOUSE
HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

ÀLACARTE



Beautiful Boards, Classic Charcuteries & Delicious Dips...

- min 25 on all boards

spiced olive medley 2.75

spinach artichoke dip with flatbreads 3.25

baked brie with choice of: mango pepita, raspberry walnut, bacon jam or sundried tomato and flatbreads 3.50 fresh seafood crab dip and flatbreads 4.25

pistachio goat cheese grapes 3.75

domestic cheese board, fruits, nuts, and assorted flat breads 4.75

Mexican cheese board with garlic spiced olives, jalapeño hummus, and tortilla flatbreads 4.75

imported cheese platter, and assorted crackers or breads 4.75

grilled or fresh vegetable board with choice of dipping sauce: hummus, gorgonzola, spinach artichoke,

or toasted onion 4.75 - v

fresh seasonal fruit board 4.75 - v, gf

mediterranean board with an assortment of hummus, tapenade, kalamata olives, tzatziki, crudite, rosemary feta spread, and flatbreads 8.25

Calle Tucson Board - chicharron, mexican cheeses, spiced marmalades, flatbreads, olives, chips and salsa 8.25 The Fifth Avenue - table charcuterie of locally sourced cheeses, olives, arizona pecans, spiced pepitas,

house-made chorizo, with signature agave mesquite honey, and flatbreads 8.25

charceuterie cones 8.25

crudite cones with hummus 7.25

LATE NIGHT FARE

Appetizers & tastes to add to your event...

MIDNIGHT BREAKFAST - min 25

mini egg, potato and cheese burritos with salsa 5.50 per person scrambled, egg, chipotle salsa, cheddar with bacon slider 5.50 per person churro French toast sticks with agave maple syrup 4.50 per person

TUCSON TAQUERIA - min 25

chips, salsa, guacamole choice of two street tacos recipes; beef birria, carnitas ranchero, pollo arizona, pollo tinga, grilled vegetables, or prickly pear jackfruit - v served with cabbage, cilantro créma, limes, cotija cheese, flour tortillas - 2 pp

16.00 per person

+ Add additional filling for \$5.00

TUCSON TAMALE BAR

Choice of (2) recipes - 2 per person

includes salsa and frijoles refritos classic fresh corn Hola Hemp classic or chipotle - v chicken tomatillo chile con carne pork ranchero

14.00 per person

1901 NACHOS - min 25

chips, salsa, guacamole, queso, jalapeños, frjoles, olives, with choice of beef birria, carnitas ranchero, pollo arizona, pollo tinga, grilled vegetables, or prickly pear jackfruit

12.00 per person

+ Add additional topping for \$5.00

SONORAN DOGS - min 25

traditional Mexican all beef hot dog served with all the fixings, chips, salsa

8.00 per person

WALKING TACOS - min 25

doritos or fritos, nacho cheese, ground beef, shredded cheese, sour cream, green onions, hot sauce bar

8.00 per person

SLIDERS FROM ALL AMERICAN CLASSICS - min 25

choice of; mini burger
pulled chicken
pork
prickly pear bbq chicken, pork or jackfruit - v
salmon with citrus aoli
guacamole and fresh vegetable - v
vegetable torta - v

7.00 per person - served with local chips and dip



CHURRO BAR - 25 person min

choice of flavors: classic, pumpkin spice, gf,df,v chocolate served with two dipping sauces: dulce de leche, Nana's chocolate or champagne berry

7.00 per person

+Add Churro Cart - complete with neon sign and topping bar \$150

CHURRO SHOOTER - 25 person min

with Nana's dipping chocolate, caramel, dulce de leche

5.00 per person

CLASSIC CARAMEL FLAN SHOOTER - 25 person min

5.00 per person

COOKIE BAR - 25 person min

The Monica cookie tower with 2% and classic milk 9.95 per dozen

COOKIES

Mexican wedding cookies

24.00 per dozen

The Monica Mesquite flour chocolate chip

24.00 per dozen

EMPANADITAS

sugar dusted in apple or pumpkin

20.00 per dozen

FRUIT DISPLAYS - 25 person min

classic fruit display

4.50 per person

Mexican spiced fruit display

4.50 per person

strawberries with chocolate dipping sauce

4.00 per person

DYOD - 25 person min

decorate your own donut, glazed local made donuts with frosting and topping bar

6.00 per person

MEXICAN CANDY BAR - 25 person min

regional Mexican candies displayed in a fiesta fashion with cute baggies for guests to take home

6.00 per person

+Add a custom monogram pinata beginning at \$75.00

PRESIDO PUDDINGS - 25 person min

classic banana with vanilla wafer, mexican chocolate with churro crumble, horchata vanilla served shot style assorted

6.00 per person

TRES LECHES TOWER - 25 person min

classic with dulce de leche drizzle, chocolate peanut butter with nana's chocolate drizzle, and strawberry with horchata whip

12.00 per person





STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

KIDS FARE

AGES 3-12, \$15 PER CHILD

ADD+ MEATBALLS OR GRILLED CHICKEN 3.00 PER CHILD SELECT ONE ITEM FOR THE LITTLE GUESTS THE NIGHT OF EVENT

- cheese quesadillas, refried beans, Sonoran rice, applesauce
- bean and cheese burritos, tortilla chips, Sonoran rice, applesauce
- traditional mac n' cheese, dinner roll, applesauce
- chicken nuggets, ranch or BBQ dipping sauce, potato chips, applesauce
- penne pasta with butter or marinara sauce, dinner roll, applesauce
- two rolled chicken tacos with mild salsa, Sonoran rice, refried beans, applesauce gf

*Gluten free available

*1/2 plate of your selected entrée \$19.95 per child - for beef add \$5.00







STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Choice of Menu

If you want to give your guests the opportunity to select their entrée from one of the (3) preselected entrées, please include a response card like below in your invitation. For choice of menus a \$4.00 pp service fee will be added to their selected menu (ex. 1) option. All appetizers, salads, and side choices must be the same for all guests entrée selection with the exception of the vegan entrée, sides as listed.

- 1. Have your guests select one of three entrée options when sending out your invite on enclosed response card with RSVP. (ex. 1)
- 2. Provide Stillwell House Provide Stillwell House at Final Appointment with following: final menu counts per table, seating chart showing selections, couples menu selection, and vendors selections.
- 3. At your rehearsal day before wedding, menu escort cards (ex. 2) must be provided showing guest name, table # and symbol showing choice. Our team will place these at a table with framed instructions asking guest to place them above charger when seated for ease of service.
- 4. All side selections must be same for all entrées chosen with the exception of the vegan entrée.
- 5. All dietary requests 10 guests or more will revert to choice of menu and additional fee added.





Food Safety is our daily commitment, and you can practice it at home! Please remember to wash your hands for 20 seconds or more and re-heat hot foods to at least 165°f and keep all cold food at or below 40°f. Please also note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergens including gluten or nuts. Our gluten free recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls. Recipes and content subject to availability and prices are subject to change without notice. We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified clean produce whenever possible.

*Eating raw or undercooked proteins can cause certain foodborne illnesses, especially with persons who have sensitive diets

STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

STILLWELL HOUSE

• EVENT PLANNING AND PRICING •

CAL COURTYARD GARDEN ESTABLISHED 1903

Event & Celebration Guide

Thank you for choosing Stillwell House for your special event. We look forward to welcoming your guests to our beautiful venue, providing them the best in setting, cuisine, and service.







CUSTOMIZE YOUR EVENT AND CELEBRATION

As one of Tucson's authentic historical landmarks, Stillwell House provides an elegant downtown setting for your special event. We offer wedding and event packages to fit any budget, taste and style. From classic garden bistro brunches to elegant candlelit evenings, we can help customize your event.



STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS









PACKAGE INCLUDES*

Your guests will be welcomed into our historic downtown facility and will enjoy the following amenities along with your chosen menu package. Your Stillwell House package includes;

Exclusive use of the property: 1901 Room Bar, Historical Courtyard Garden, and Stillwell House.

The 1901 Room for cocktail hour and/or dancing space which boasts an entertainment dance space, ambient lighting, tables, chivari chairs and bar stools, historic old pueblo club antique style bar, two double use restrooms, gift and card box table, cake dessert area with hedge wall and chandelier, central air and heating - UV I Wave air purifying mobile fan units for your health and safety.

Historical Courtyard Garden for ceremony and/or dining reception. Includes classic bistro courtyard lighting, fountains, adorned arbor lounge settings, and elegant tree lights. For chilly months we offer four portable space heaters. Check out our cute selfie station complete with "Happily Ever After" festive neon and and tan velvet settee – great for photo ops!

Stillwell House for cocktail hour and/or dining reception, and/or indoor ceremony option. Stillwell House includes a center classic staircase which showcases both levels of dining. Two single use restrooms, handicap accessibility for the bottom level as well as central air and heating. Stillwell House includes two dressing quarters with complimentary amenities.

Rehearsal and day before drop off if marrying on premise we offer a courtesy one hour ceremony rehearsal the day before your wedding. Please ask your DJ and officiant to attend this practice time along with your bridal party. This is also the time to drop-off any non-perishable items and product such as alcohol and décor. Perishable items including sweets, desserts and flowers are to be dropped day of wedding 3 hrs prior to start time We also offer complimentary refreshments for your attendees during the ceremony rehearsal. If marrying offsite, we will schedule a drop off time for your non perishable product including alcohol the day before as well.

On the day of your wedding we offer a **2** hour courtesy preparation time immediately prior to event start time for dressing, photos, and last minute décor touch-ups.

Event time is 6 hours starting with your invitation time, house curfew is 11:30pm.

We provide mahogany chiavari chair with ivory cushion, various sized tables, linens and linen napkins in an assortment of colors and the additional items listed below:

- GUEST WATER STATION
- CHINA AND FLATWARE
- ASSORTED CHARGER PLATE STYLES
- PLACE CARD TABLE WITH LINEN
- GUEST BOOK TABLE WITH LINEN
- TABLE NUMBERS AND STANDS
- 1901 BAR ROOM INSIDE DANCE FLOOR
- HIGH CHAIRS AND BOOSTER SEATS
- GLASSWARE
- COMPLIMENTARY CAKE CUTTING
- GIFT CARD TABLE WITH CARD BOX
- TWO ROD IRON FLOOR EASELS
- CAKE RISERS
- CAKE CUTTING KNIVES
- DÉCOR: WREATH + OUTDOOR LANTERNS
- WIFI THROUGHOUT PROPERTY



STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Stillwell House Event Services

Included in your full service package...

Catering

Your package includes catering from Stillwell Catering Co. Acclaimed and celebrated Chef Carlotta Flores and her team infuse cuisine with a signature blend of the best in local ingredients coupled with the elegant presentation and style of the Stillwell Catering Co. We offer both plated and buffet style dinner service. We will work with you to create a custom menu for your event to meet your taste, theme and budget. All couples will enjoy a complimentary tasting of their top 3 menu selections to be scheduled near or around interim payment due date. The tasting can be done onsite in our 1901 room or to go at home at a predetermined TBD. Couples will also select one appetizer from the included list to be offered to their guests during cocktail hour. Additional appetizers, salad course, and late night fare may be added as well. We also offer wonderful childrens menu selections as well as assistance with any dietary needs.

Wedding Ceremony

Our lovely historical courtyard garden or Stillwell House can be used for your wedding ceremony. We will setup our mahogany chiavari chairs ceremony style, altar table if needed, guest book table with linen drape, memory table, and guest water station. We also will assist in times of inclement weather to make seamless transitions for your guests comfort.

Professional Staff and On-Site Event Manager*

Stillwell House is pleased to offer our event management team who will oversee venue operations. We also provide the best in Serv-Safe certified, Pima County Health Dept Food handler certified, wait staff to assist you and your guests. If further assistance is needed, we will gladly connect you with a member of our team for full service event coordination services.

*Si habla espanol

Audio and Visual Enhancements

We offer complimentary WiFi throughout the venue, use of a portable PA and projection screen, Sirius radio in the 1901 room and Stillwell House.

Beverage and Bar Service

We're pleased to provide beverage and bar service for your event. Stillwell House professionally serves all liquor and spirits that you provide for your event. Included in your package is a experienced bartender, ice, garnishes, soft drinks, juices and elegant coffee and hot tea station.

Elegant Cake Cutting Service and Stand

We provide a lovely cake and dessert display backdrop in the 1901 Bar Room. Complete with hedge wall, chandelier, and antique wood dessert table. We include table and linens for this dessert area with your choice of silver or gold cake stand and a variety of cake cutting knife sets. Cake cutting is complimentary. We include additional candy or dessert bar tables that are needed.

Parking and Valet

We are delighted to be located in the heart of downtown Tucson with restaurants and bars in close proximity for guests to enjoy post event. Parking is predominantly street parking at the Stillwell House, it is free after 5pm Monday-Friday, and free all day on the weekends. Please reference downtown parking maps on our website. We are pleased to offer exclusive valet parking packages through Southwest Valet. Please inquire if you wish to arrange valet and we will gladly connect you with Southwest Valet to make direct arrangements or find their info on our vendor page.

Inclusive services and add-ons...

BAR SERVICES

Stillwell House provides professional bartending services, serving all liquor, spirits, and beverages that you provide for your guests.

- services of one bar and one bartender in 1901 Bar Room
- bar glassware-highball, martini, wine, champagne, rocks
- ice for the entire event
- lemon, limes, oranges, olives, cherries, margarita salt
- pepsi products pepsi, diet pepsi, starry, ginger ale, dr. pepper
- orange juice, cranberry juice, pink lemonade, tonic, soda
- coffee service and hot tea station
- online alcohol quantity and purchasing guide, visit www.stillwellhouse.com for guide
- 5.5 hours of open bar with your provided alcohol
- wine and champagne service during dinner with your provided alcohol

*We maintain the discretion to close your bar any time

BAR PRICING*

1901 Bar Basic Package up to 100 guests 700.00
Parties of 100-150 Bar Package 800.00
Parties of 150-200 Bar Package
(requires two bartenders in 1901 Bar Room) 1,000.00
Parties of 200 Plus Bar Package
(requires two bartenders and bar back in 1901 Bar Room) 1,200.00+
Cocktail Hour in Main House includes Bartender and
Bar Setup 500.00

(required when dining in courtyard)
Garden or Front Lawn Bar 500.00
Cheers Champagne Cart with Attendant - 150.00
Champagne Cart with Attendant

Bottled Water - 2pp

(serving your provided champagne pre or post ceremony or during toast)

*For large parties, we recommend adding extra bartenders and/or cocktail servers (additional bartender and cocktail servers \$200 ea.), see our quantity guide online to assist you in planning for your guests - Add to your bar: min 50 agave mint green tea 3pp, prickly pear ice tea 3pp, prickly pear lemonade 3pp, horchata 4pp, horchata cold brew 4pp, cucumber lime agua fresca 4pp

EXTRAS

- rehearsal and ceremonial coordination 350.00 (required with on-site ceremony with no full service planner, a member of the planning team will be here to assist at rehearsal and again for ceremony only on wedding day this fee is waived with a full service planner)
- · full service and day of wedding coordination MP
- additional pre-event time 125.00/hour
- décor take down 150.00
- next AM pickup of items 50.00
- additional hour added to package 1,000.00 (alcohol served for 6 hrs with offsite ceremony at bartenders discretion. Alcohol served for 5.5 hours with onsite ceremony at bartenders discretion)

WHAT YOU PROVIDE - Items to consider for your event...

- full service Event Planner
- all dinner centerpieces
- · ceremony décor
- specialty dessert (complimentary cake cutting)
- DJ or live music and microphone for your ceremony or after dinner dancing
- photography and Downtown Pix photobooth
- wine, spirits, and alcoholic beverages see Stillwell House recommended shopping guide at stillwellhouse.com
- your officiant to oversee your vows and ceremony
- valet parking services provided by Southwest Valet



STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Event Estimate

Full Service Package + Your Bar Selections + Your Event Menu

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CATERING, VENUE, BARTENDING SERVICES, TAXES AND SERVICE FEE

This quote is based on	adult guests with a \$	base min. per person menu charge.
Catering Menu Total:		\$
Catering Menu: children ages 3 to 1		\$
•	ests \$500, 100-150 \$700, over 150+ and above \$800	•
	ay Rental: based on a 50 person minimum	<i>\$</i>
Venue Rental for Saturday: based		<i>\$</i>
Additional Guest Fee: any guest ov		\$
Primary Bartending Services for 1		\$
	with Dinner in the Courtyard: \$500.00	\$
Additional Bar:		\$
Rehearsal and Ceremony Day of	Coordinator: \$350.00	\$
*waived with full service Event Plann	er	
Catering Sales Tax: (8.7%)		\$
Venue Tax: (2.6%)		\$
Service Fee: (22%) on venue/cateri	ng	\$
Tatal Fatimentad Coats		
Total Estimated Cost:		\$
- Discount and/or Promotional Ra	ate:	\$
Final Estimated Total:		\$
*50 person min. For Fridays, Sundays ar	nd Weekdays year-round	
*100 person minimum for Saturdays		
*50 person min for any event in June, Ju	ıly, and August	
*\$1,000.00 off any Summer Wedding Pa	ackage - June 1st to September 1st - based on 5 hr event	time
Avrailable Dates		
Available Dates:		

EVENT PAYMENTS

FULL SERVICE PACKAGE ESTIMATE

We are happy to provide you with the following price estimate based on your initial attendance numbers and your menu selections. This is an initial estimate only and does not include any other additions that you may make at a later date.

1ST BOOKING PAYMENT (25% OF EVENT TOTAL)

To secure Stillwell House for your wedding event date, we require a non-refundable and non-transferable deposit that will be applied to your total package balance when you book your wedding date at Stillwell House along with a signed contract.

INTERIM / 2ND PAYMENT (25% OF EVENT TOTAL)

On or before the mid-date between your booking date and your event date, we require a non-refundable and non-transferable deposit that will be applied to your total package balance.

- The interim 1/2 way time is a great time to schedule a planning session with us
- · Your catering tasting will also typically be scheduled on or around the interim payment date
- Interim reminder will be emailed by us along with information on how to setup your catering tasting of your top (3) menu selections at a TBD date to be held onsite

FINAL APPOINTMENT / FINAL PAYMENT (REMAINING BALANCE DUE)

- One month prior to your event date we will email you to solidify your rehearsal day and time and schedule your final appointment for (2) weeks prior to event date. Your rehearsal date and time will also be noted
- Final appointment occurs on Monday-Thursday during offic hours 10am to 4pm. Weekends and evenings are reserved for events thus not available. Final appointments can be done over the phone for our out of town couples
- Please allow (2) hours for your final appointment
- At final, we will confirm your vendor list, day of details, floor plan, timeline, menu, and seating arrangements
- Final total will be given and must be paid at that time. Accepted methods of payment are cash, zelle, money orders, credit cards with 3% service charge. **No personal checks accepted at final payment.** If needed, final payment can be arranged withing (48) hrs of the final.
- Once final count is given it may be increased within (72) hrs prior to event but not decreased once given
- Please call (520) 623-9123 or email: candace@stillwellhouse.com to schedule your final appointment

LEADING UP TO YOUR WEDDING

BOOKING YOUR EVENT DATE

Once you decide on your event date with us we will send you a booking contract for your review and signature. Once signed, 1st payment is due to **Stillwell House - PO BOX 1203, Tucson, AZ 85702** or you may sign, scan, and email your contract to **events@stillwellhouse.com**. You may request a credit card online payment link - all credit cards subject to a 3% service charge or arrange an in person signing and payment drop off. Once signed contract and 1st payment have been received you will begin your journey with us to the event/wedding day. Your date is now secure with your desired date and you may begin selecting your vendor favorites.

1. SIGN CONTRACT

Please review all contact information, date, and booking details. Once approved please sign page 1 and 4. We also require credit card information on last page for damage deposit and any incidentals.

2. RETURN CONTRACT

Please return the Stillwell House contract in its entirety by email candace@stillwellhouse.com, by mail, or in person.

3. SOLIDIFY YOUR DATE

To solidify your date we can receive your deposit in the following methods:

- a.) In person cash, personal check or money order payable to Stillwell House, or payment with credit card. Please contact Candace via email candace@stillwellhouse.com to arrange a in person signing and or payment. Please note all credit card transactions are subject to a 3% service fee. Please include booking contract # from top right of your contract. Zelle payment can be arranged, please contact the office.
- b.) Check or money order payable to Stillwell House. Please include booking contract # from top right of your contract.

Our mailing address is:

STILLWELL HOUSE PO BOX 1203 TUCSON, AZ 85702

c.) Credit cards via our online payment platform, ZOHO. Please request a link from Candace and one will be sent over. Please note all credit cards are subject to a 3% processing fee.

INTERIM PAYMENTS:

Once your contract is signed and deposit has been made, your date is secure. You can then proceed with planning your special day. Just a reminder, that halfway between the date of your event and the date of your booking, an additional 25% payment will be due. Please note amount and date on page (1) of your contract. A interim payment reminder will be sent via email 30 days prior to due date and the payment process will be the same as above. All interim payments must be made within two weeks of due date or contract is subject to cancellation. Additional payments on your contract can be made. Please contact Candace to arrange. Please note all booking deposits, interim payments, and additional payments are non refundable and non transferable.

STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

LEADING UP TO YOUR WEDDING (continued)

6 MONTHS PRIOR TO WEDDING - INTERIM / MIDPOINT BETWEEN BOOKING & EVENT DATE

- Stillwell Catering Co. tasting we will arrange and/or a in person or to-go menu tasting of your top 3 menu selections. This will occur in the 1901 Bar Room at TBD date and time. If togo, please park in driveway and your tasting will have reheating instructions. Onsite, we will welcome you both to enjoy with us. Please see Menu Tasting attachment for more information
- Schedule a preliminary final appointment with Stillwell House to go over wedding details such as vendors you have booked, timeline, colors, etc. Appointments are available if needed in person, via phone, or by Zoom
- Interim payment is typically also due at this time, please note your exact due date on your contract. This payment must be made within 2 weeks of this due date to keep your contract current and in good standing. A email reminder will also be sent

1 MONTH PRIOR TO WEDDING

- We will email you to solidify your rehearsal day and time and schedule your final appointment for (2) weeks prior to event date. Your rehearsal date and time will also be noted
- Final appointment occurs on Monday-Thursday during offic hours 10am to 4pm. Weekends and evenings are reserved for events thus not available. Final appointments can be done over the phone for our out of town couples
- Please allow (2) hours for your final appointment
- · At final, we will confirm your vendor list, day of details, floor plan, timeline, menu, and seating arrangements
- Final total will be given and must be paid at that time. Accepted methods of payment are cash, zelle, money orders, credit cards with 3% service charge. **No personal checks accepted at final payment.**If needed, final payment can be arranged withing (48) hrs of the final.
- Once final count is given it may be increased within (72) hrs prior to event but not decreased once given
- Please call (520) 623-9123 or email: candace@stillwellhouse.com to schedule your final appointment
- Confirm your wedding rehearsal date and time if ceremony is on premise, if ceremony is not on premise Stillwell House will confirm your product drop-off. Stillwell House will email you to schedule this rehearsal/supply off time typically done 1 to 2 days prior to your event based on our current event calendar

2 WEEKS - 10 DAYS PRIOR TO WEDDING

• Final payment appointment with wedding couple to confirm all final wedding details - final guest count and final payment are due at this appointment. Final appointments in person or over phone are done typically mon-thurs, 11 am to 4pm and can take up to 2 hrs duration - Not in town? A phone final can be scheduled

ONE TO TWO DAYS PRIOR TO WEDDING*

- Ceremony Rehearsal product drop-off to include alcohol, non-perishable products such as signage, seating charts, décor, guest book etc.
- You have up to **1 courtesy hour** for your ceremony rehearsal. Stillwell House does require your DJ, Event Planner, and Officiant to be present at the rehearsal. Please limit rehearsal to immediate wedding party and family

THE DAY OF YOUR WEDDING

• All vendors can arrive **3 hours before wedding** start time to begin their setup. Perishable products including desserts, candies, and florals can be delivered during this window and are not accepted for overnight storage

2 HOURS BEFORE YOUR WEDDING

• Wedding party will be allowed in dressing quarters and appropriate areas to begin dressing and/or take picture

POST WEDDING

• Designate a trusted friend or family member to retrieve any leftover alcohol, cake, and all wedding items including centerpieces and decor to take home. Next day pickup for you or for vendors available for an additional \$50.00

STILLWELL HOUSE HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

HOW THE CAKE IS SLICED

· ESTIMATION GUIDE FOR 50, 100, 150, AND 200 GUESTS ·

2024/2025 PRICING



Estimation Guide for 50 guests. Full Service Package + Bar Selections + Event Menu.

FOR 50 GUESTS

Based on 50 adult guests with a 39.95 pp base menu charge for Sunday through I	Friday.
Friday, Sunday, and Weekday Venue Fee: \$3,500.00	SUN-FRIDAY
CATERING MENU TOTAL - 50 guests x 39.95 pp	\$ 1,997.50
CATERING MENU - children ages 3 to 12yrs beginning at 15.00 per child	\$*
CEREMONY SITE FEE FOR MARRIAGE ON SITE - 500.00	\$*
VENUE RENTAL FOR UP TO 100 GUESTS	\$ 3,500.00
- additional guest up to 100 / catering fee for additional guests	\$*
PRIMARY BARTENDING / VENUE SERVICES FOR 1901 BAR ROOM	\$ 700.00
COCKTAIL HOUR MAIN HOUSE WITH BAR - 500.00 when dining in garden post ceremony	\$*
COORDINATOR - 350.00 rehearsal and day of ceremony coordinator when marrying onsite	\$*
waived if hiring full service planner*	
CATERING SALES TAX 8.7%	\$ 173.78
VENUE TAX 2.6%	\$ 91.00
SERVICE CHARGE 22% - on venue/catering	\$ <u>1,209.45</u>
TOTAL ESTIMATED COST	\$ <u>7,671.73</u>
- DISCOUNT / PROMO (\$500.00 off Monday thru Thursday Weddings)	\$*
FINAL ESTIMATED TOTAL	\$ <u>7,671.83</u>
*Not included in total est. TBD	







STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Estimation Guide for 100 guests. Full Service Package + Bar Selections + Event Menu.

FOR 100 GUESTS

Based on 100 adult guests with a 39.95 pp base menu charge for Monday through Sunday.

	SUN-FRIDAY	SATURDAY
CATERING MENU TOTAL - 100 guests x 39.95 pp	\$ 3,995.00	\$ 3,995.00
CATERING MENU - children ages 3 to 12yrs beginning at \$15.00 per child	\$*	_ \$*
CEREMONY SITE FEE FOR MARRIAGE ON SITE - 700.00	\$*	_ \$*
VENUE RENTAL FOR UP TO 100 GUESTS	\$ 3,500.00	\$ 4,500.00

• Friday, Sunday, and Weekday Venue Fee: \$3,500.00 • Saturday Venue Fee \$4,500.00 •

ADDITIONAL GUEST FEE - additional guest - menu price plus venue fee of \$25.00 pp PRIMARY BARTENDING / VENUE SERVICES FOR 1901 BAR ROOM COCKTAIL HOUR MAIN HOUSE WITH BAR - 500.00 when dining in garden post ceremony		\$ <u>*</u> \$ <u>800.00</u> \$ <u>*</u>
COORDINATOR - 350.00 rehearsal and day of ceremony coordinator marrying onsite waived if hiring full service planner* CATERING SALES TAX 8.7%	\$ 347.56	\$ 347.56
VENUE TAX 2.6% SERVICE CHARGE 22% - on venue/catering	\$ <u>91.00</u> \$ <u>1,648.90</u>	\$ <u>117.00</u> \$ <u>1,868.90</u>
TOTAL ESTIMATED COST - DISCOUNT / PROMO (\$500.00 off Monday thru Thursday Weddings) FINAL ESTIMATED TOTAL	\$ 10,382.46 \$*\$ 10,382.46	\$ <u>11,628.46</u> \$*\$ <u>11,628.46</u>



*Not included in total est. TBD





STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Estimation Guide for 150 guests. Full Service Package + Bar Selections + Event Menu.

FOR 150 GUESTS

Based on 150 adult guests with a 39.95 pp base menu charge for Friday, Sunday, Weekdays, and Saturday.

	SUN-FRIDAT	SATURDAT
CATERING MENU TOTAL - 150 guests x 39.95 pp	\$ 5,992.50	\$ <u>5,992.50</u>
CATERING MENU - children ages 3 to 12yrs 15.00 pp	\$*	_ \$*
CEREMONY SITE FEE FOR MARRIAGE ON SITE - 800.00	\$*	_ \$*
VENUE RENTAL	\$ 4,750.00	\$ <u>5,750.00</u>

• Base Rental based on 50 person min for Friday, Sunday, and Weekday Venue Fee \$3,500.00 Saturday Venue Fee based on min of 100 guests \$4,500.00. All guests over 100 \$25 pp Venue Rental •

ADDITIONAL GUEST FEE - additional guest catering fee plus venue fee 25 pp	\$*	\$*
PRIMARY BARTENDING / VENUE SERVICES FOR 1901 BAR ROOM (2) Bartenders	\$ 1,000.00	\$ 1,000.00
COCKTAIL HOUR MAIN HOUSE WITH BAR - 500.00 when in the garden post ceremony	\$*	\$*
COORDINATOR - 350.00 rehearsal and day of ceremony coordinator marrying onsite,	\$*	\$*
waived with full service planner*		
CATERING SALES TAX 8.7%	\$ 521.34	\$ 521.34
VENUE TAX 2.6%	\$ 123.50	\$ 149.50
SERVICE CHARGE 22% - on venue/catering	\$ 2,336.35	\$ 2,583.35
TOTAL ESTIMATED COST	\$ 14,804.69	\$ 15,996.69
 DISCOUNT / PROMO (\$500.00 off Monday thru Thursday Weddings) 	\$*	\$*
FINAL ESTIMATED TOTAL	\$ 14,804.69	\$ 15,996.69



*Not included in total est. TBD





STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Estimation Guide for 200 guests. Full Service Package + Bar Selections + Event Menu.

FOR 200 GUESTS

Based on 200 adult guests with a 39.95 pp base menu charge for Monday through Sunday.

	SUN-FRIDAT	SATURDAT
CATERING MENU TOTAL - 200 guests x 39.95 pp	\$ <u>7,990.00</u>	\$ <u>7,990.00</u>
CATERING MENU - children ages 3 to 12yrs 15.00 pp	\$*	\$*
CEREMONY SITE FEE FOR MARRIAGE ON SITE - 800.00	\$*	\$*
VENUE RENTAL FOR 200 GUESTS	\$ 6,000.00	\$ 7,000.00

• Base Rental based on 50 person min for Friday, Sunday, and Weekday Venue Fee \$3,500.00 Saturday Venue Fee based on min of 100 guests \$4,500.00. All guests over 100 \$25 pp Venue Rental •

ADDITIONAL GUEST FEE - additional guest catering fee plus venue fee 25 pp	\$	\$
BARTENDING / VENUE SERVICES FOR 1901 BAR ROOM - (2) bartenders + barback	\$ 1,200.00	\$ 1,200.00
COCKTAIL HOUR MAIN HOUSE WITH BAR - 500.00 when dining in garden post ceremony	\$*	\$*
COORDINATOR - 350.00 rehearsal and day of ceremony coordinator marrying onsite,	\$*	\$*
waived with full service planner*		
CATERING SALES TAX 8.7%	\$ 695.13	\$ 695.13
VENUE TAX 2.6%	\$ 156.00	\$ 182.00
SERVICE CHARGE 22% - on venue/catering	\$ 3,077.80	\$ 3,297.80
TOTAL ESTIMATED COST	\$ 18,962.63	\$ 20,364.93
 DISCOUNT / PROMO (\$500.00 off Monday thru Thursday Weddings) 	\$*	\$*
FINAL ESTIMATED TOTAL	\$ 18,962.63	\$ 20,364.93



*Not included in total est. TBD





STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS



NOW BOOKING! PHOTOBOOTH





INSTANT SHARING





MODERN BUT CLASSIC

PARTY SIZE	UP TO 100
2 HOURS	\$600
ADDITIONAL HOUR(S)	\$200

PARTY SIZE	UP TO 100-150
2 HOURS	\$750
ADDITIONAL HOUR(S)	\$200

PARTY SIZE	UP TO 150-200
3 HOURS	\$1,000
ADDITIONAL HOUR(S)	\$200

EXTRAS

PROPS

TREITIETT BY CORDING!	Ų 0 0
4X6 PRINTS	\$100
CUSTOM DESIGN FRAME	\$50
GUEST PHOTO BOOK	\$150
GREEN SCREEN	\$250

CUSTOM NEON SIGN - YOURS TO KEEP! \$300 CUSTOM BACKDROP \$350

COCKTAIL HOUR ONLY

BOOTH INCLUDING CUSTOM MESSAGE \$300 AND ON-SITE PRINTING

CONTACT: (520) 632.9123

ADDRESS: 134 S. 5th Ave, Tucson, AZ 85701

EMAIL: pix@downtownpix.com

WEB: stillwellhouse.com/downtown_pix

SERVICES: photobooth packages

TAG: @downtownpix

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\$50





JANUARY THRU FEBRUARY, JUNE THRU AUGUST, AND SELECT SUNDAYS YEAR ROUND!

Stillwell House presents our Special Offer Package.*

Venue rental indoor and outdoor for 5 hrs (min of 100 guests) BYOA (alcohol), Dinner service, tables, chairs, linens, china, lantern candle centerpiece, complimentary cake cutting with your provided cake.

\$7,500.00 Friday & Sunday \$8,500.00 Saturday Add On-site Ceremony for \$250.00

Special 4 hr. DJ Packages \$800+

Downtown Pix PhotoBooth Special \$500.00 for 2 hrs

Visit our website at stillwellhouse.com and schedule a tour!

*Special Offer subject to availability

STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS



Venue; 134 South 5th Avenue, Tucson AZ 85701

SAVE THE DATE

Open House dates listed below;

JANUARY

Tuesday, January 2nd - 5pm to 7pm Saturday, January 13th - 12 noon to 2pm Saturday, January 27th - 11am to 2pm (Champagne charcuterie celebration - Cheers!)

FEBRUARY

Tuesday, February 6th - 5pm to 7pm
Saturday, February 10th - 12 noon to 2pm (Valentine's Day - Chocolate and champagne, special pricing on all dates booked!)
Saturday, February 24th - 12 noon to 2pm

MARCH

Tuesday, March 5th - 5pm to 7pm Saturday, March 16th - 12 noon to 2pm (Lucky in Love - Enter to win gift basket!)

APRIL

Tuesday, April 2nd - 5pm to 7pm Saturday, April 13th - 12 noon to 2pm (Spring Sip & See - serving sweets and sips during this open house - booking incentives on all packages!)

MAY

Tuesday, May 7th - 5pm to 7pm
Saturday, May 18th - 12 noon to 2pm (Happy Birthday to SWH Owner Candace - champagne and cake in celebration of this milestone birthday, a special gift for all who attend! - booking incentives and much more...)

JUNE

Tuesday, June 4th 5pm to 7pm

TEL. +1 520 623 9123
E. EVENTS@STILLWELLHOUSE.COM