

STILLWELL HOUSE

• SPECIAL EVENT PACKAGES •

HISTORICAL COURTYARD GARDEN

*Stillwell  
House*

ESTABLISHED 1901

# Special Event Packages

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



## YOUR UNIQUE MENU PACKAGE INCLUDES:

Your per person package menu 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 Stillwell Catering Co. Our Director of Catering will create a custom menu for your event to meet your taste, theme, and budget. Schedule a complimentary tour and consultation to view the property and receive a personalized event quote. Please 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. We are pleased to also offer menu selections from our award winning partners El Charro Café, Charro Steak & Del Rey, Charro Vida, The Monica, and Charro Chico.

## TABLE OF CONTENTS

04 SERVICES	14 SALADS	22 KIDS FARE
05 APPETIZER RECEPTIONS	15 BRUNCH	23 CHOICE OF MENU
06 GOURMET PACKAGES	16 À LA CARTE	24 FEES
11 STILLWELL EXCLUSIVES	20 LATE NIGHT FARE	25 ADDITIONAL EVENT DETAILS



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)







# SERVICES\*

Your guests will be welcomed into our historic downtown facility and will enjoy the following amenities along with chosen menu package. Stillwell House services include:

- *Event management that will work alongside you to coordinate planning details, oversee day of setup and flow of event, and work with our staff to ensure event execution*
- *Our incredible staff will setup, serve, and cleanup your special event*
- *Professional bartenders serving your provided alcohol - see fees page for more details on bar services*
- *Complimentary WiFi throughout the property*
- *Use of portable PA and presentation screen - client must provide additional AV support and projector*
- *Sirius radio in 1901 Bar Room and Stillwell Main House*
- *Simple centerpiece enhancements*
- *Professional linens in various colors*
- *China service, flatware, and charger plates*
- *Mahogany chiavari chairs with ivory cushions and various table sizes*
- *Water station in Historical Garden Courtyard*
- *Table numbers, easels, high chairs, and booster seats*
- *Handicap accessible*
- *AC and central heating, 4 portable space heaters for outdoor events and dining*
- *Check in guest book, favor table, and sign-in registration tables*

*\*Si habla español*

*\*Themed event packages available*

*\*Downtown PIX Photobooth available*



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# APPETIZER RECEPTIONS

**29.95 per person ++**

Vegetarian, Vegan, Gluten-Free, and Dairy Free menus options available.

## TASTY BEGINNINGS

assorted cheeses and spiced olive trio with flatbreads  
fresh or grilled vegetable platter with  
sonoran ranch dipping sauce  
spinach-artichoke and jalapeño dip  
chile-lime dusted tortilla chips

## SONORAN SUNSET

tortilla chips with salsa picante  
cilantro crema  
spinach-artichoke and jalapeño dip  
prickly pear bbq meatballs (2 pp)  
sonoran chicken mini chimichangas (2 pp)

## FARMER'S MARKET

fresh seasonal vegetables from our farmer's market  
served with pita bread and flat bread  
hummus and spiced olive trio  
tomato artichoke and pesto goat cheese bruschettas (2 pp)  
sundried tomato herb-stuffed mushrooms (2 pp)

## TUSCAN PLATTER

mini meatball in marinara sliders  
tomato artichoke pesto goat cheese bruschettas (2 pp)  
penne pasta salad tossed with salami, fresh mozzarella  
and herbs in a homemade italian dressing

## THE TUCSON NACHO BAR

tortilla chips, salsa picante, pico de gallo, guacamole,  
queso, jalapeños, olives, cilantro crema, black beans,  
your choice of grilled vegetable chop, beef birria,  
pork carnitas, or pollo arizona

## THE SAGUARO (VEGAN)

spiced tortilla chips, salsa verde, grilled vegetable  
board with avocado hummus,  
Hola Hemp mini chimis (2 pp),  
and prickly pear jackfruit taquitos (2 pp)



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com

# 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, gf*
- 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*

*\*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*

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



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



# GOURMET PACKAGES

[ Continued ]

## 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

**39.95 per person**

## 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**



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# GOURMET PACKAGES

[ Continued ]

## 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  
portobellos 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

*37.95 per person*

### VEGAN GARDEN

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*



*\*Offering VEG = vegetarian, V = vegan, GF = gluten friendly, and DF = dairy free*

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

## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com

# GOURMET PACKAGES

[ Continued ]

**\*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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



# STILLWELL 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# STILLWELL EXCLUSIVES

**\*Prices are subject to change based on current market pricing**

## 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 HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



# STILLWELL EXCLUSIVES

[ Continued ]

**\*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

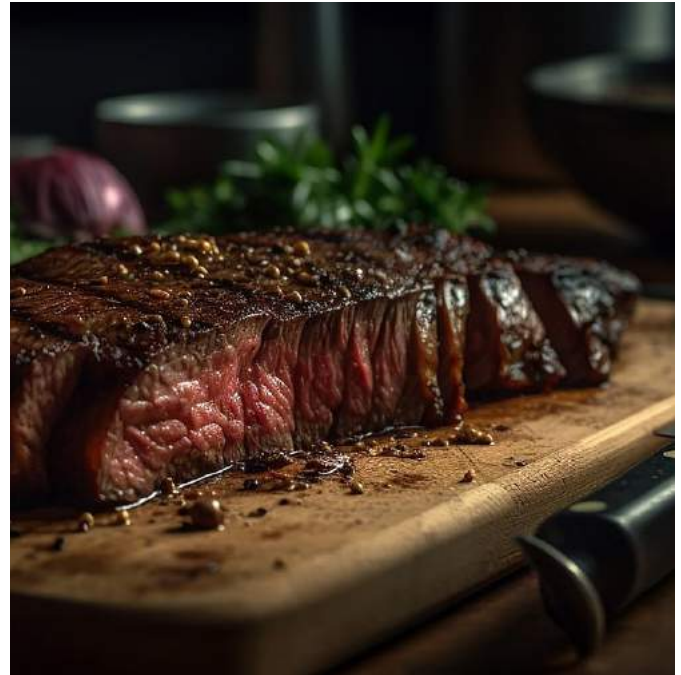
salt & pepper encrusted filet  
with cilantro chimichurri grilled prawn  
tucson crab cake with green chile créma  
cotija whipped potatoes, grilled asparagus  
with lime zest

**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

**79.95 per person**



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# STILLWELL EXCLUSIVES

**\*Prices are subject to change based on current market pricing**

## 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# 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



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



## 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  
chilaquitas: 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

*37.95 per person*

### THE STILLWELL FARM

*+ 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



# 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 - **v**

fire roasted chile verde salsa 3.25 - **v**

salsa picante 3.25 - **v**

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 - **v**

cranberry pepita guacamole 4.50 - **v**

mango guacamole 4.50 - **v**

jalapeño crab dip 4.75

## QUESADILLAS

### *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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com

# À LA CARTE

[ Continued ]

*\*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**



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# À LA CARTE

[ Continued ]

*\*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 - *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

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 pomegrante 4.25



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



## 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

charcuterie cones 8.25

crudite cones with hummus 7.25

### STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# 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 crema, limes, cotija cheese, flour tortillas - 2 pp  
**16.00 per person**  
**+ Add additional filling for \$5.00**

### TUCSON TAMALES 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, frijoles, 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**



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com

# LATE NIGHT FARE

[ Continued ]

## 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# 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 person - for beef add \$5.00***



## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# 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

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com



# FEES



## VENUE FEES

For the 1901 Bar Room, the Historical Courtyard Garden, and main Stillwell House is 300.00 per hour\*  
Maximum rental is 6 hrs with a 1 hr complimentary preset time immediately prior to your event\*

***\*100 guests min required for Friday and Saturday event***

***\*50 guest min required for Sunday through Thursday event***

***\*50 guest min on any date in June, July, and August***

***\*A 20% increase is applicable for Friday and Saturday***

***\*All fees are subject to change and only are available upon deposited reservations***

## BAR SERVICES

Stillwell House provides professional bartenders who will serve “your” provided liquors and spirits. Enhance your provided alcohol with the services of the Stillwell House Bar Package, includes the following listed below.

***5.00 per person***

- services of one bar with bartender(s) in the 1901 Bar Room
- bar glassware
- ice for the entire event
- lemon, limes, oranges, cherries, olives, and margarita salt
- pepsi products: Pepsi, Diet Pepsi, Starry, Dr. Pepper, and ginger ale
- pink lemonade, cranberry juice and orange juice, club soda, tonic water
- hot coffee, assorted hot teas, seasonal hot chocolate, and apple cider display during the holidays
- wine service during dinner with your provided wine selection

Cocktail hour with Bar in main house 500.00 or Bar stations in garden or front lawn 500.00

Liquor quantity guide is available visit **[www.stillwellhouse.com](http://www.stillwellhouse.com)**

For all parties over 150 guests > 2nd bartender will be added for 200.00

## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)

# Additional Event Details

*Important information including terms and conditions.*

## GUARANTEED GUEST COUNT

We require the guaranteed number of guests 10 days prior to the event. Once the guaranteed number is given it may be increased within 72 hours, but it may not be decreased. If less than the guaranteed number of guests attend, you will still be charged the original guaranteed number. If there is extra entrée food that you would like to take home, you will need to sign a liability waiver.

## TAXES AND CATERING LABOR CHARGES

Stillwell House adds a 22% service charge as well as the required sales tax on food and venue rental.

## FEE SCHEDULE – BOOKING, INTERIM, FINAL

A deposit fee of 25% of your event balance at booking will confirm your reservation and will be applied to your final balance. Another 25% will be due at the midpoint between booking and event date. The final event balance is due 10 days before the event based on final guest count.

## FINAL PAYMENT

Payment for the balance of all estimated charges is due 10 days prior to the event based on final guest count. Stillwell House accepts payment by credit card - *subject to a 3% service charge on total charge*, cash, company check, money order and cashier's check.

## CANCELLATION

In the event of a date change or cancellation all deposits will be forfeited. Payments are non-refundable and non-transferable. Please see booking contract for all other event details.

## PARKING AND VALET

Parking is predominantly metered street parking at 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 also pleased to offer exclusive valet parking packages through Southwest Valet.

## ADDITIONAL OPTIONS\*

The following are additional options you may want to add to your event. Please see our venue manager for vendor recommendations or view our preferred vendor list at [www.stillwellhouse.com](http://www.stillwellhouse.com). We also welcome a licensed insured professional vendor of your choice for the below:

- live entertainment - DJ or Band
- additional AV support and lighting packages
- photography
- photobooth with custom message two hours \$600 for up to 100 guests
- videography
- floral or additional décor - *inquire about our themed events*
- valet parking
- dessert course from your favorite bakery or ice cream/gelato shop
- additional heaters and outside dance floor

## STILLWELL HOUSE

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. [events@stillwellhouse.com](mailto:events@stillwellhouse.com)



# Event Estimate

Your full service event\* with bar service, catering menu selections, and other services.

INCLUDES:

FULL SERVICE PACKAGE + YOUR BAR SELECTIONS + YOUR EVENT MENU

***This estimate is based on*** \_\_\_\_\_ ***guests at*** \_\_\_\_\_ ***menu amount***

Catering Menu Total: \$ \_\_\_\_\_

Catering Menu: *Children Ages 3 to 12yrs beginning at \$15.00pp* \$ \_\_\_\_\_

Additional Menu Add Ons \$ \_\_\_\_\_

Ceremony Site Fee: \$ \_\_\_\_\_ < 200 guests / \$750 > 200 guests \$ \_\_\_\_\_

Venue Rental Per Hour: *Main House, 1901 Bar Room, and Courtyard - all 3 areas \$300.00 per hr* \$ \_\_\_\_\_

Bar Service: *\$5.00 pp min of 50 guests* \$ \_\_\_\_\_

Additional Bar Set Up: *\$500.00 - TBD Main House or Front Lawn* \$ \_\_\_\_\_

Catering Sales Tax: (8.7%) \$ \_\_\_\_\_

Venue Tax: (2.6%) \$ \_\_\_\_\_

Service Charge: (22%) *on venue/catering* \$ \_\_\_\_\_

**Total Estimated Cost:** \$ \_\_\_\_\_

***- Discount and/or Promotional Rate:*** \$ \_\_\_\_\_

***Final Estimated Total:*** \$ \_\_\_\_\_

*\*50 person minimum for Fridays, Sundays, and Weekdays year-round*

*\*100 person minimum for Saturdays*

*\*50 person minimum for any event in June, July, and August*

***Available Dates:*** \_\_\_\_\_



**STILLWELL HOUSE**

HISTORICAL COURTYARD GARDEN, PREMIER EVENTS

Venue; 134 South 5th Avenue, Tucson, AZ 85701 Mailing; P.O. Box 1203, Tucson, AZ 85702 P. +1 520 623 9123 E. events@stillwellhouse.com