



Sheraton®

TUCSON HOTEL & SUITES

Hotel Information

HOTEL INFORMATION

5151 East Grant Road, Tucson, AZ 85712

Hotel Number (520) 323-6262

Hotel Fax (520) 325-2989

Reservations: (800) 325-3535

DIRECTIONS

From Tucson International Airport

Exiting the airport you will be on Tucson Blvd. At 1st stop light, turn right on Valencia Rd.

At the 3rd light, turn left onto Alvernon Rd which will curve and become Golf Links Rd. From Golf links turn left on Swan Rd. Stay on Swan for about 4 miles. When you reach Grant Rd turn right. The **Sheraton Hotel** will be on the left on the corner of Grant and Rosemont. Approximately 20 minute drive time.

From I-10 – Exit East Grant Rd. Take Grant for approximately 7 miles to Rosemont. Hotel is on the left.

PROPERTY DESCRIPTION

With 216 spacious traditional rooms and suites, the Sheraton Tucson Hotel & Suites encompasses the intimacy of a boutique hotel with the fun feel of an urban retreat.

Take comfort in our Sheraton Sweet Sleeper Bed and take in the breathtaking views of the nearby mountains. Our central location gives you easy access to nearby businesses, cultural and recreational attractions.

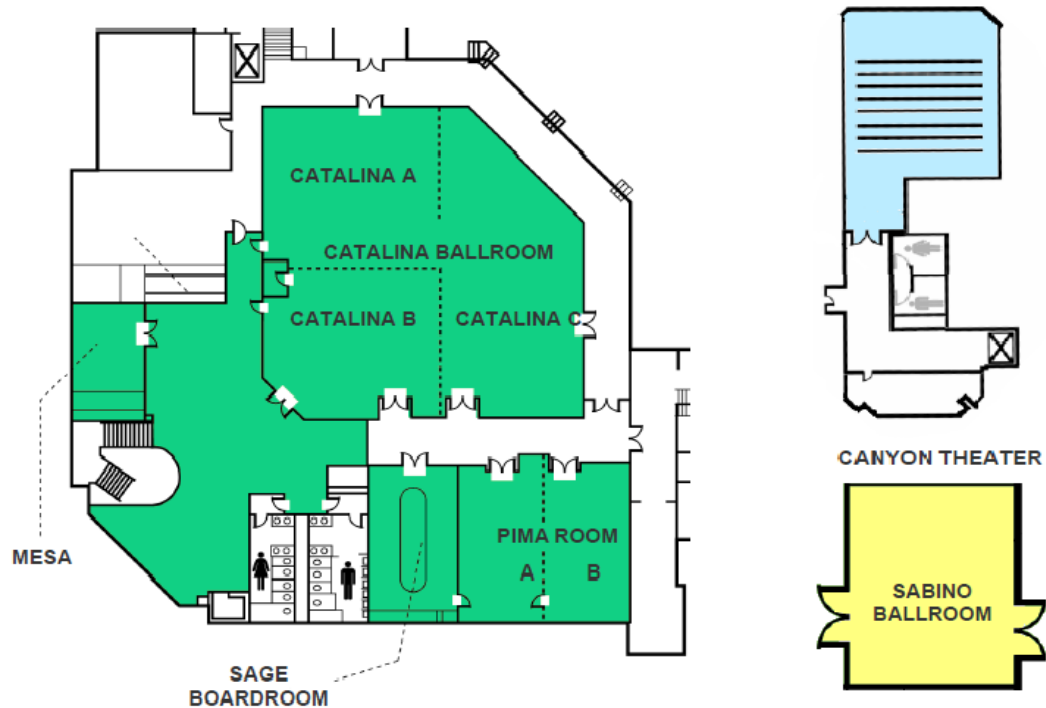
Our signature restaurant, Fire + Spice, offers a modern twist on Arizona cuisine with the influences of the Southwest and Native American artisan recipes. Offering two, large fire pits and an indoor and outdoor bar, Fire + Spice is an ideal setting for friends and family to gather.

We also have your business and events needs in mind. Our 14,000 square feet of function space includes the Sabino Ballroom and Canyon Theatre, featuring stadium classroom seating. We also offer a sleek junior ballroom for those singular special events.

HOTEL AMENITIES

- ◆ 135 suites / 81 traditional rooms
- ◆ The Grab & Go Café featuring Starbucks® coffee
- ◆ The Link by Sheraton features Wi-Fi, computers, printer, copier & much more
- ◆ Massage services available by appointment
- ◆ Sheraton Fitness Center by Core Performance
- ◆ Complimentary internet in guestrooms
- ◆ In-room Starbucks® single cup brewers with Starbucks® coffee
- ◆ Starwood Club lounge
- ◆ Pet friendly
- ◆ Complimentary parking
- ◆ Outdoor heated pool & Jacuzzi

Meeting Space Map



Room	Dimensions	Sq. Ft	Rounds	Classroom	Conference	Theater	U-Shape	Reception
Catalina Ballroom	65 x 65	4226	260	240	60	400	50	400
Catalina A	39 x 36	1354	50	60	40	65	34	75
Catalina B	39 x 28	1091	40	30	30	50	25	50
Catalina C	68 x 31	1782	120	100	50	200	45	125
Sage Boardroom	32 x 19	619	30	25	20	44	20	25
Pima	37 x 33	1242	60	40	30	84	32	55
Pima A	19 x 33	634	30	25	15	42	15	30
Pima B	19 x 33	612	30	25	15	42	15	30
Mesa Room	26 x 16	411	20	18	18	20	18	20
Sabino Ballroom	54 x 56	3054	150	110	50	180	40	200
Canyon Theater	59 x 37	2185		100	-	-	-	-
Gazebo	47 x 43	2039	50	-	-	80	-	100
Suite 200	24 x 14	337	10	-	10	20	8	15
Suite 300	25 x 14	350	10	-	10	20	8	15

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.



Sheraton®

TUCSON HOTEL & SUITES

Breakfast

CONTINENTAL BREAKFAST (BASED ON 1-HOUR SERVICE)

Local Bakery
Assorted breakfast pastries, muffins, butter,
preserves, orange, apple, cranberry juice,
Starbucks® coffee, assorted hot teas **14.00**

Executive Continental Breakfast

Assorted breakfast pastries, muffins, croissants,
butter, preserves, seasonal fruit, orange, apple,
cranberry juice, Starbucks® coffee, assorted hot
teas **18.00**

BREAKFAST BUFFETS

MINIMUM OF 25 PEOPLE

If ordering for less than 25 guests, an additional 5.00
per person will be charged

THE LIGHTER SIDE

Sliced fresh fruit, yogurt parfait with granola and berries,
assorted cereals, muffins and warm croissants, oatmeal
with brown sugar and raisins, Orange, apple and cranberry
juice, Starbucks® coffee, assorted hot teas **20.00**

WARM WELCOME

Fresh fruit display with honey yogurt
fresh scrambled eggs, breakfast potatoes
assorted pastries & muffins with jams and butter
ketchup, shredded cheese, and bottled salsa

Choice of 1: Smoked bacon, Country Sausage, Ham,
Grilled Veggies),

Orange, apple, cranberry juice,
Starbucks® coffee, assorted hot teas

19.00

PLATED BREAKFASTS

“Eggs”ellent Choice

Assorted pastries, scrambled eggs, breakfast
potatoes, smoked bacon, orange juice, Starbucks®
coffee, assorted hot teas **17.00**

The Southwestern Burrito

Flour tortilla with fresh scrambled eggs, green chiles,
Monterey jack cheese, chorizo, breakfast potatoes,
orange juice, Starbucks coffee, assorted hot teas
18.00

Tucson's Favorite

Fresh squeezed orange juice, cage free scrambled eggs,
classic French toast, locally sourced prickly pear syrup,
apple sausage, breakfast potatoes, Starbucks coffee,
assorted hot tea **20.00**

Buen Dia

Huevos rancheros, scrambles eggs, corn tortillas, cotija
cheese, refried beans, pico de gallo, avocado crema,
orange juice, conchas (Mexican sweet bread) Starbucks®
coffee, assorted hot teas **19.00**

ENHANCEMENTS (PER PERSON)

Fresh fruit display 4.50
Fruit kabobs 5.50
Fresh scrambled eggs 4.00
Assorted bagels & cream cheese 3.00
Yogurt parfait with granola & berries 4.00
Individual yogurt cups with granola 3.00
Oatmeal with brown sugar and raisins 4.50
Assorted Boxed Cereal with milk **5.50**
Pancakes with maple syrup 4.00
Breakfast Meats, including Arizona ham, bacon, sausage
5.00
French toast 4.00
Omelet Station: Egg White or Regular Egg, Spinach,
Mushrooms, Red Onion, and Bell Peppers **12.00**
Quart of Salsa **30.00**



Sheraton®

TUCSON HOTEL & SUITES

Lunch

LUNCH BUFFETS

1 Hour Service

Please order for a minimum of 25 guests

If ordering for less than 25 guests, an additional 5.00 per person will be charged

THE TUCSON BBQ

Fruit salad, potato salad, field greens with jicama and radish, BBQ spiced, roasted chicken and ribs
Cook-out condiments, Ranch beans, Apple pie and brownies, Starbucks® Coffee & Iced Tea **26.50**

THE SONORAN

Garden salad with two dressings, Seasoned ground beef
Roasted chicken with red chile sauce, local flour tortillas
refried beans, Mexican rice, homemade salsa, pico de gallo, sour cream, shredded lettuce, shredded cheese

Cinnamon-chocolate nachos

Starbucks® Coffee & Iced Tea **26.00**

ITALIAN KITCHEN

Caesar salad

Chicken Cacciatore, Cheese Tortellini with choice of sauce; Alfredo, Marinara, or Pesto Cream sauce

Tuscan sautéed vegetables*, Tiramisu and sugar cookies

Starbucks® Coffee & Iced Tea **26.50**

Salad and Deli Counter

Potato salad, whole fresh fruit, Fresh field greens with tomatoes, julienne red peppers, garbanzo beans, eggs, dried cranberries, sliced red onion, cucumbers, carrots, blue cheese, sunflower seeds, Display with sliced turkey, ham, roast beef, Assorted breads, cheeses, condiments, assorted freshly baked cookies

Starbucks® Coffee & Iced Tea **26.50**

ASIAN BUFFET

Romaine lettuce with cabbage, sliced almonds, carrots & pot stickers with Asian Dressing

Siracha Honey Chicken

Beef Teriyaki

White Rice with stir-fry vegetables

Lemon Bars

Starbucks® Coffee & Iced Tea **27.00**

LUNCH BUFFETS CONTINUED

SALAD BAR

Mixed Greens

Three Types of Salad Dressing

Grilled and Chilled Chicken Breast

Mandarin Oranges, Garbanzo Beans, Pine Nuts,

Chile Spiced Pumpkin Seeds, Pepperoncini

Wedge Tomatoes, Red Onions, Cucumber, Carrots, Chiles,

Mushrooms, Cheeses, Black Olives, Celery, Croutons

Starbucks® Coffee & Iced Tea **24.00**

Add soup for additional 4.00

YOUR INSPIRATION LUNCH BUFFET

Includes Fresh Seasonal Vegetable, Artisan Bread Basket, Starbucks® Coffee & Iced Tea

Salads (choose 1):

Garden Salad

Pasta Salad

Caesar Salad

Entrees (choose 2):

Herb Marinated Chicken Breast with a Dill Beurre Blanc

Pork Loin Medallions with Ancho-Honey Sauce

Fire Roasted Salmon with a Chipotle Honey Glaze

Desserts (choose 1):

Chocolate cake

Lemon cake

Apple pie

Mixed berry pie

Choice of (choose 2):

Roasted Potatoes

Herbed Rice

Chorizo Mac and Cheese

Garlic Herb Mashed Potatoes

33.00

**Vegetables will be Chef selected based on local produce availability in season.*

HOT PLATED LUNCH

Includes House Salad, Choice of Side, Fresh Seasonal Vegetables*, Artisan Bread Basket, Choice of Dessert, Starbucks® Coffee & Iced Tea

If choosing 2 entrees, the highest price entrée prevails

Pasta with your choice of roasted garlic alfredo or slow-cooked house marinara sauce **20.00**

Seared chicken breast served with your choice of basil demi, piccata, thyme demi, and shallot demi sauce, marsala, teriyaki, or pistachio cream **23.00**

Seared or roasted chicken breast, boursin cheese and lemon caper beurre blanc **24.50**

Line Caught White Fish **26.00**

BBQ rubbed salmon, lime chile de arbol & honey reduction **26.00**

Spiced New York strip with ancho demi-glace and caramelized onions **28.00**

Braised short ribs with creamy polenta **28.00**

SIDES

Thyme roasted fingerling potatoes

Garlic-herb mashed potatoes

Herb roasted potatoes

Rice pilaf

Spanish rice

DESSERTS

Double chocolate cake

Lemon cake

Apple pie

Berry Pie

Cheesecake

UPGRADED DESSERT – ADD \$2 PER PERSON

Chocolate Mousse cake

Tiramisu

** Fish will be selected seasonally in order to provide the highest quality of freshness. Examples include Red Fish, Halibut, Ono, Barramundi, Sablefish, Corvina*

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Lunch

LUNCH SALADS

Includes artisan bread basket, Breast of Chicken, chef's dessert selection, Starbucks® Coffee & Iced Tea

Substitute Grilled salmon for 3.00

SOUTHWEST CAESAR SALAD

Hearts of romaine, shaved corn, oven-roasted tomatoes, tortilla strips Chipotle Caesar Dressing **21.50**

F+S

Field greens, apples, crasins, cherry tomatoes Chipotle Ranch Dressing **22.75**

SANTA RITA SALAD

Baby greens, diced tomatoes, Cotija, blue corn tortilla strips, Cilantro-lime Vinaigrette **23.25**

Greek Salad

Romaine, Kalamata Olive, Onion, Cucumber, Bell Peppers, Goat Cheese, and Oregano Lemon Olive Oil Vinaigrette **21.50**

SANDWICHES

ROASTED PORTABELLA SANDWICH

With lettuce, tomato, poppy seed mayo on 7 grain

16.50 Plated

\$17.50 Boxed To Go

SHERATON TURKEY CROISSANT

Sliced smoked turkey, smoked bacon, fresh spinach, sliced tomato on a jumbo croissant with a spread of basil cream cheese

17.50 Plated

18.50 Boxed To Go

CHIPOTLE WRAP

Caprese Focaccia filled with turkey, chipotle ham, mozzarella provolone, lettuce, tomato, chipotle mayo

17.50 Plated

18.50 Boxed To Go

SICILIAN SUB

Sliced pepperoni, cappicola, salami, provolone, Italian dressing on a 6" sub roll

16.50 Plated

17.50 Boxed To Go

GRILLED CHICKEN

With cilantro basil pesto, roasted red pepper and buratta cheese **20.00**

16.50 Plated

17.50 Boxed To Go

Veggie Wrap

Local Tortilla, Spinach, Tomato, Roasted Portabella

Mushroom, Bell Peppers, and Poblano Aioli

16.50 Plated

17.50 Boxed To Go

Boxed to Go Includes chips, sandwich, cookie, bottle of water

Plated includes potato salad, sandwich, chef's choice dessert, and Starbucks® Coffee & Iced Tea

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Dinner

HOT PLATED DINNER

Includes garden salad, entrée, choice of side, fresh seasonal vegetables*, dessert, Starbucks® Coffee & Iced Tea

If choosing 2 entrees, the highest entrée price prevails

Grilled Chicken and Pasta

With your choice of roasted garlic alfredo or slow-cooked homemade marinara sauce 30.00

Herb Roasted Chicken Breast

Choose One: basil demi, piccata, thyme demi, and shallot demi sauce, marsala, teriyaki, or pistachio 32.00

Braised Short Rib

With a wild mushroom demi-glaze 37.00

Top Sirloin Steak

With sautéed onions & garlic flavor demi sauce 35.00

Line Caught White Fish*

With cacciatore sauce 34.00

Pan Seared Salmon

With balsamic glaze 34.00

Filet Mignon

With a shallot demi-glaze 47.00

Duo Plate

Petite Filet with a shrimp skewer 54.00

SIDES (choose 1)

Boursin Cheese chive mashed potatoes

Herb roasted fingerling potatoes

Creamy polenta

Rice pilaf

DESSERTS (choose 1)

Chocolate Mousse cake

Lemon cake

Mixed berry pie

New York Cheesecake with Strawberry Sauce

DINNER BUFFETS

Please order for a minimum of 25 guests – 1 Hour Service

If ordering for less than 25 guests, an additional 5.00 per person will be charged

F+S TABLE

Tri-color tortilla chips and homemade salsa

Choose: Chicken enchiladas

with flour and corn tortillas, carnitas, calabasitas, pico de gallo, sour cream, guacamole, black beans, border rice, and chocolate cake

Starbucks® Coffee & Iced Tea 37.00

THE ITALIANO

Caesar salad, Grilled vegetable platter

Chicken Cacciatore, Meatballs in Marinara, Cheese tortellini

Choose 1: Marinara Sauce, Pesto Cream Sauce, or Alfredo Sauce

Artisan bread basket, Tiramisu

Starbucks® Coffee & Iced Tea 35.00

TUCSON'S FEAST

Garden salad with two dressings

BBQ rubbed chicken, pineapple relish roasted salmon or

BBQ Ribs (choose 2)

jalapeño ranch beans, fresh vegetables, rice pilaf

cheesecake or fruit cobbler

Starbucks® Coffee & Iced Tea 36.00

SONOMA

Garden salad

Herb roasted chicken with tomato-onion relish

Line caught white fish with champagne vinaigrette

Green beans sautéed with bacon

Roasted baby whole potatoes with grain mustard

Apple pie with caramel sauce

Starbucks® Coffee & Iced Tea 35.00

ENHANCEMENTS (PER PERSON)

UPGRADED DESSERT – ADD \$2 PER PERSON

Bread pudding

Tiramisu

Fresh berry parfait

* Fish will be selected seasonally in order to provide the highest quality of freshness. *Vegetables will be Chef selected based on local produce availability in season.

YOUR INSPIRATION DINNER BUFFET

Includes Fresh Seasonal Vegetable, Artisan Bread Basket, Starbucks® Coffee & Iced Tea

Salads (choose 1):

Garden Salad

Pasta Salad

Caesar Salad

Entrees (choose 2):

Herb Marinated Chicken Breast with a Dill Beurre Blanc

Pork Loin Medallions with Ancho-Honey Sauce

Fire Roasted Salmon with a Chipotle Honey Glaze

Desserts (choose 1):

Chocolate cake

Lemon cake

Apple pie

Mixed berry pie

Cheesecake

Choice of (choose 2):

Roasted Potatoes

Herbed Rice

Chorizo Mac and Cheese

Garlic Herb Mashed Potatoes

41.00

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Reception

RECEPTION DISPLAYS

Fresh Vegetable Crudit 
Array of crisp vegetables* with cilantro bleu cheese
Display for 50 guests 200.00

Fresh Seasonal Fruit Display
Served with honey yogurt sauce
Display for 50 guests 200.00

Imported & Domestic Cheese Display
Array of imported & domestic cheeses with crackers
Display for 50 guests 200.00

Hummus & Pita Bread
Classic Hummus, grilled pita bread, assorted vegetables
Display for 50 guests 300.00

Native Nacho Bar
Tortilla chips, con queso, guacamole, salsa fresca
Display for 50 guests 250.00

Smoked Salmon Platter
Wild Alaskan smoked Salmon, with plain & cilantro-caper
cream cheese, shaved red onions, lavosh
Display for 50 guests 300.00

Classic Antipasto
Cured Italian meats & cheeses, with marinated tomatoes,
olives, pepperoncini, pickled vegetables, and grilled
focaccia
Display for 50 guests 200.00

HORS D'OEUVRES

EACH TRAY INCLUDES 50 PIECES

Cold Hors D'oeuvres
Smoked Salmon Roulade 200.00
Shrimp & Candied Pineapple 130.00
Bruschetta with basil, fresh mozzarella, tomatoes 100.00
Salami Coronet 110.00
Southwest Sunset - Tart shell, with spicy red pepper
cheese, cilantro, and mandarin orange 110.00
Herbed Chicken 110.00

Hot Hors d'Oeuvres
Coconut Crusted Chicken Satay with ancho honey sauce
110.00
Beef Wellington with chef's choice cream sauce 200.00
Vegetable Spring Rolls with soy sauce 110.00
Raspberry Brie phyllo star 160.00
Machaca Beef Burrito with salsa 110.00
Fig and Goat cheese flatbread with balsamic reduction
110.00
Spanakopitas 160.00
Mushrooms profiterole with garlic cream sauce 160.00
Spinach and Artichoke tortilla crisp 110.00
Barbeque Prickly Pear Meatballs 110.00
Stuffed Mushrooms with Boursin Cheese 160.00
Chili Con Queso Trumpets 120.00
Mini Shepherd's Pies 160.00
Roasted Eggplant Tortilla Strips 120.00
Raancini Risotto Bites 160.00

PAIRED RECEPTION

Chicken Tinga Quesadilla
+Chateau Ste. Michelle Riesling
+Dessert Magic IPA

Chorizo Con Queso
+Canyon Road Merlot
+Carana Canyon Amber

Asian Wings
+Canyon Road Pinot Noir
+Santan Devil Ale

Micro Watermelon Jalapeno Salad
+Le Crema Pinot Noir
+Santan Devil Ale

Spiced Grilled Shrimp Cucumber and Pickled Ginger
Slaw
+Novelty Hill Sauvignon Blanc
+Huss Scottsdale Blonde

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Reception

CARVING STATIONS

WITH ROLLS

STATIONS ARE CHEF ATTENDED WITH A FEE OF
\$100 PER CHEF

Traditional Ham
Brown sugar glaze with Dijon mustard
Serves 35-40 guests 260.00

Farm Fresh Turkey Breast
Fresh Herbs, gravy, cranberry relish
Serves 35-40 guests 285.00

Roast Prime Rib
Roasted shallot au jus
Serves 25-30 guests 295.00

Beef Tenderloin
Hunter Demi-glacé
Serves 25-30 guests 350.00

Pork Loin
Serves 25-30 guests 285.00

DESSERT DISPLAY

Minimum of 15 guests

Dessert Reception
Assorted mini cupcakes, assorted freshly baked cookies &
brownies
10.00 per person

Coffee & More
Flavored syrups and cream, chocolate shavings,
cinnamon sticks, Starbucks® Coffee & Iced Tea
15.00 per person

Ice Cream Bar
Double ice creams, peanuts, chocolate shavings, cherries,
M&Ms, Heath crumbles, mini chocolate chips, caramel
sauce, strawberry sauce, chocolate sauce
21.00 per person

Southwest Sweet Treats
Churros, flan, cinnamon chocolate nachos
16.00 per person

Upgraded Dessert (additional 3.00 per person):

Vanilla Crunch Salted Caramel

Chocolate Peanut Butter Caramel Cake

Chocolate Toffee Kahlua Mousse Cake

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Breaks

SIGNATURE BREAKS

(Please order for a minimum of 15 guests)

THE RIGHT START

Mixed fruit with blue berry yogurt, crusty apple and ricotta cheese with caramel and vanilla sauce. House made smoothies: Strawberry-Banana, Blueberry. Flavor pour and stir your coffee with vanilla and cinnamon sugar
22.00 per person

BROWNIES, COOKIES AND COFFEE

Assorted freshly baked cookies & brownies, Starbucks® coffee and flavored syrups, Tazo Teas **15.00 per person**

THE TWISTED PRETZEL

Warm salted jumbo pretzels, soft jumbo cinnamon pretzels, yellow mustard, cheddar cheese fondue, and Arizona jelly, Home style Lemonade **15.00 per person**

SOUTH OF THE BORDER

Tri-color tortilla chips, cheese, guacamole crema, salsa fresca, churros, bottled water, assorted soft drinks
13.00 per person

TUCSON'S R BAR

Tucson's own R Bar, Red Bell Pepper Hummus, baked pita chips, PowerAde and Red Bull **18.00 per person**

ACHIEVE

Domestic and Imported Cheese
Seasonal Sliced Fresh Fruit and Assorted Crackers
Lemonade mixed with Iced Tea **15.50 per person**

SIGNATURE BREAK ENHANCEMENTS

Warm Corn Chips, Fresh tomato salsa, authentic guacamole
6.00 per person

Baked Chips & Dips

Multigrain & simply naked pita chips, traditional hummus & eggplant dip **7.50 per person**

Season's harvest whole fruit selection **2.00 per person**

A LA CARTE & BREAK ENHANCEMENTS

Bakery Selections

Assorted bagels with flavored cream cheese **32.00 per dozen**

Assorted breakfast pastries **46.00 per dozen**

Warm cinnamon rolls & cream cheese icing **47.00 per dozen**

Gourmet muffins **46.00 per dozen**

Fudge & walnut brownies **36.00 per dozen**

Assorted freshly baked cookies **36.00 per dozen**

Snacks & Munchies

Jumbo pretzels, with cheese fondue, spicy mustard **33.00 per dozen**

Authentic guacamole or homemade salsa **30.00 per quart**

Ranch dip **30.00 per quart**

Mixed nuts **28.00 per pound**

Mini pretzels, tortilla chips or popcorn **15.00 per pound**

Yogurt parfait with fresh berries & granola **4.00 each**

Individual yogurts **3.00 each**

Granola bars **3.00 each**

Individual bag of chips **2.50 each**

THE EXECUTIVE MEETING PACKAGE

(Please order for a minimum of 25 guests)

Local Bakery

Assorted breakfast pastries, muffins, butter, preserves, individual yogurts, granola, orange, apple, cranberry juice, Starbucks® Coffee & Assorted Hot Teas

Mid-Morning Break

Refresh coffee service, assorted soft drinks, granola bars

Deli Buffet

Potato salad

Garden salad with two dressings

Display with sliced turkey, ham, roast beef

Assorted breads, cheeses, condiments

Assorted freshly baked cookies

Starbucks® Coffee & Iced Tea

Afternoon Break

Jumbo pretzels, cheese fondue, spicy mustard

Seasonal fruit tray

Prickly pear lemonade

Bottled water

60.00 – full day package – per person

47.00– half day (eliminate afternoon break) – per person

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Beverages

HOUSE WINES

Chardonnay 24.00 per bottle

Pinot Noir 24.00 per bottle

Merlot 24.00 per bottle

Cabernet Sauvignon 24.00 per bottle

WHITE WINES

Beringer White Zinfandel 28.00 per bottle

A to Z Pinot Grigio 34.00 per bottle

Brancott Sauvignon Blanc, New Zealand 34.00 per bottle

Esperto, Italy 42.00 per bottle

Schloss Vollrads Riesling, Germany 58.00 per bottle

RED WINES

Casillero del Diablo Cabernet Sauvignon, Chile 32.00 per bottle

Red Rock Merlot, CA 32.00 per bottle

Estancia Pinot Noir, Monterey, CA 34.00 per bottle

Chateau Tanunda Barossa Valley Shiraz, Australia 42.00 per bottle

SPARKLING WINES

Korbel Brut Champagne 38.00 per bottle

ADDITIONAL BEVERAGE SELECTIONS

Specialty Drinks

Champagne Punch 45.00 per gallon

Margarita Punch 65.00 per gallon

Daiquiris 65.00 per gallon

NONALCOHOLIC

Starbucks® freshly brewed coffee 50.00 per gallon

Tazo® teas 46.00 per gallon

Home style lemonade 45.00 per gallon

Fruit punch 39.00 per gallon

Pellegrino water 5.00 each

Assorted bottled fruit juices 4.00 each

Bottled water 3.25 each

Soft drinks 3.50 each

Whole, 2%, skim milk 3.00 each

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Cocktail Service

A bartender fee of \$125 will be waived with sales of \$450 (before service charge & tax). Prices are per drink and cash bar pricing is inclusive.

Call Bar				Call Liquor Brands			
	Cash	Host					
Call drinks		7.00	6.00	Smirnoff	Bacardi Superior		Jim Beam
Domestic beer		6.00	4.00	Beefeaters	Seagrams 7 Whiskey		Sauza Blue
Import/Premium beer		6.00	5.00	Jose Cuervo	Dewards White Label		Bombay
House wine		7.00	6.00		Jack Daniels		
Soft drink or juice		3.50	3.00				
Premium Bar				Premium Liquor Brands			
	Cash	Host					
Premium drinks		8.00	7.00	Absolute	Cuervo 1800 Resposado		Red Label
Domestic beer		6.00	4.00	Captain Morgan	Bombay Sapphire		Tanqueray
Import/Premium beer		6.00	5.00	Jonnie Walker	Canadian Club Whiskey		Ketel One
House wine		7.00	6.00		Sauza Hornitos		
Soft drink or juice		3.50	3.00				
Super Premium Bar				Super Premium Liquor Brands			
	Cash	Host					
Super Premium drinks		9.00	8.00	Seagrams VO	Myers Dark Rum		Makers Mark
Domestic beer		6.00	4.00	Corzo Tequila	Jonnie Walker Black		Grey Goose
Import/Premium beer		6.00	5.00				
House wine		7.00	6.00				
Soft drink or juice		3.50	3.00				
				Cordials			
				Kahlua	Gran Marnier		Midori
				Chombord	Amaretto Disaronio		Baileys
				Jägermeister	Romana Sambucca		

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Audio Visual

Tripod easel ♦ 15.00
Flipchart with stand and markers ♦ 45.00
Whiteboard with markers ♦ 45.00
Laser pointer ♦ 50.00
Power strip ♦ 15.00
25' power cord ♦ 15.00
Phone line (1/2 day) ♦ 25.00
Phone line (full day) ♦ 50.00
Speakerphone ♦ 45.00
Patch to hotel sound system ♦ 25.00
AV tech fee (per hour) ♦ 60.00
Powered speaker with stand ♦ 125.00
Riser/Staging ♦ a labor fee may apply
Dance floor ♦ a labor fee may apply

PLAYERS

DVD player ♦ 50.00
CD player ♦ 25.00
LCD projector ♦ 250.00
32" LCD monitor with stand ♦ 125.00

SCREENS

6' x 6' tripod screen ♦ 35.00
8' x 8' tripod screen ♦ 45.00

AUDIO

Wired hand-held microphone ♦ 35.00
Wired podium or table microphone ♦ 35.00
Wireless lavalier microphone system ♦ 125.00
Wireless hand-held microphone system ♦ 125.00
4-Channel mixer ♦ 50.00
8-Channel mixer ♦ 90.00

AV CARTS

AV cart with mixer and power cords ♦ 80.00
AV table with power cords ♦ 30.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.

POLICIES & GUIDELINES:

DEPOSITS 25% of your minimum revenue guarantee (non-refundable) will be required in order to make the reservation definite. This initial deposit will apply to your future balance. 50% of your minimum revenue will be due four (4) months prior to your event. 100% of your estimated total cost will be due three (3) business days prior to your event to be paid by Certified Check, Money Order, Cashier's Check or Credit Card. Should you wish to pay by personal check, payment will be due in full ten (10) business days prior to event.

FOOD & SERVICE All food and beverage items must be supplied by the hotel. Menu selections, room requirements and all other arrangements must be received thirty (30) days prior to the function. No food may be taken off hotel premises. Special Dietary Requests: Our culinary specialists are happy to assist you. Please discuss considerations with your catering representative.

GUARANTEES Your minimum revenue guarantee is determined by your Sales Representative at the time of booking your event. All charges will apply to your minimum revenue guarantee with the exception of the 22% Service Charge. 8.1% Sales Tax with exception of Parking, Wedding Cake Upgrades, Rehearsal Dinner, Brunches, and Guest Room Charges (if applicable). This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your final guarantees are due by 11:00 a.m. (3) business days prior to the event date. If the guarantee of attendance is not received, the expected number of guests will serve as the guarantee. The hotel provides set-up for 5% over final guarantee. If the number of guests exceeds the 3 business day guarantee number of guests by 5% on the day of the event, a charge of 1.5 times the cost per person charge will apply to each guest over the 5%.

VENDORS Recommendations for ceremony music, entertainment, photography, videography and additional décor are available through our Events Department. You may bring vendors onto Hotel premises that have no contract or legal connection with the Hotel. In these cases, the Hotel must be assured that those Vendors are informed of all rules and regulations pertinent to any service or product to be used at the Hotel. Vendors must provide a Certificate of Liability Insurance that lists the following entities as additionally insured

Certificate Holder:
Sheraton Tucson Hotel & Suites
5151 E Grant Road Tucson, AZ 8.15712
(520) 323-6262

LABOR FEES All Cash or Hosted Bars are subject to a \$150.00 Bar set-up Fee. Cocktail Servers may be added to your event at \$35.00 per server, per hour. (4-hour minimum) If your event extends past the conclusion times, a \$500 charge will be incurred for every ½-hour or any part thereof per section of the Ballroom.

PARKING All parking on property is complimentary.

ROOM & SET UP FEE Function rooms are assigned according to the anticipated guaranteed number of guests and carry a revenue minimum. If there are fluctuations in the number of attendees, the hotel reserves the right to assign the room accordingly and charge an additional room rental fee or minimum to insure minimums for function rooms. The hotel reserves the right to charge a service charge fee for set-up of meeting rooms with extraordinary requirements. All diagrams must be pre-approved. Any major changes to the room set-up the day of the event will incur an additional \$100 labor fee.

SECURITY The hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the event at an additional cost. This must be arranged through your Event Manager. The hotel shall have final approval on any and all security personnel to be utilized during your event. If, in the sole judgment of the Hotel, security is required to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, uniformed security personnel. All off site security services must be bonded and licensed in the state of Arizona. Proof of insurability must be provided three business days prior to your event.

DECORATIONS All decorations incorporating candles must meet with approval of the Tucson Fire Department. Hotel will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance.

CLEANING FEE Upon completion of the event, all related equipment, centerpieces, props, trash, etc. must be removed from the premises. In the event the hotel is left to disperse any of these items, an additional fee of \$50.00 per hour, per houseman would be assessed.

SERVICE CHARGE & SALES TAX 22% taxable service charge and current (8.1%) state sales tax will be added to all audio visual, food and hosted beverage prices. Arizona law states that service charge is subject to sales tax.

SHIPPING AND STORAGE Hotel does not have storage space for crates, pallets or large shipments. Any materials to be sent to Hotel may arrive no earlier than (3) days prior to arrival. Should you be shipping boxes for your meeting, they must be addressed with the name and date of your function along with the individual within group who will be signing for the boxes and accepting financial responsibility on behalf of the group. We cannot accept COD's, unpacked or unlabeled items. Hotel will not be responsible for any loss or damage to materials sent to Hotel prior to (3) days prior to group's arrival. The following fees will apply • \$10.00 flat rate per box (50 lb. limit), \$25.00 additional charge for boxes over 50 lbs.

SMOKE FREE POLICY Hotel and all public space is smoke free. To protect the smoke free environment, Hotel will post a \$200 cleaning fee to the groups' master account if attendees smoke in any smoke free location. If guest smokes in their guest room, the \$200 cleaning fee will be posted to their guest room. To ensure the cooperation and comfort of Customer's attendees, Customer is advised to make attendees aware of the smoke free policy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.