

ARIZONA SONORA
DESERT MUSEUM



*Presented by
Ironwood Food Services, L.L.C.*

**2008 Group Sales & Catering
Ironwood Terraces &
Ocotillo Caf **

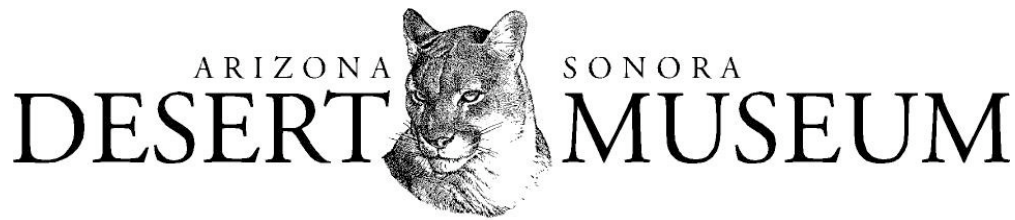


For more information contact the Arizona-Sonora Desert Museum Marketing Department at 520-883-1380 and for
Food and Beverage information contact the Director of Catering at 520-883-3006.

ARIZONA-SONORA DESERT MUSEUM 2021 NORTH KINNEY ROAD, TUCSON, ARIZONA 85743

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effective 6/08



About Us

Set in the midst of one of the Sonoran Desert's most beautiful settings, the Arizona-Sonora Desert Museum facilities may be rented for meetings, dinners, banquets, and other special gatherings. The Desert Museum features more than 300 species of native wildlife and 1,300 varieties of desert plants with more than 2 miles of natural desert paths traversing 21 acres. With accreditation from the American Zoological Association and the American Association of Museums, the Arizona-Sonora Desert Museum is consistently ranked as one of the best in the world.

More than just an enchanting locale, the Desert Museum becomes part of your event. From the live docent interpretations to a fiery red cardinal landing tableside, the fragrant bloom of Sonoran wildflowers to a meal prepared with the freshest of indigenous ingredients—an event at the Desert Museum will be remembered by your guests for years to come.

Group Admission

Group rates are available for commercial tour groups of any size. In addition, group rates are offered to private and college groups of 10 or larger, and for school or youth groups.

September through May	Adults (18 & older)	\$9.00	Children (ages 6-12)	\$3.00
June through August	Adults (18 & older)	\$8.00	Children (ages 6-12)	\$2.00
Year Round			Children (5 & under)	free

Rental Fees

During museum hours, private climate controlled indoor dining areas or covered patios (some with evaporative outdoor cooling) can be reserved for groups starting at \$100.00 an hour, based on availability and seasonality (private dining is limited in high season).

After-hours special events will be charged a facility fee dependent upon which facility is utilized. This fee is in lieu of admission and covers operational costs, security, and equipment considered 'on-hand'. The facility fee covers a maximum four-hour event. Overtime charges of \$200 an hour may apply. All events must conclude by 10 p.m.

Clients may be responsible for the cost of additional or special order tables, chairs, linens or other equipment such as space heaters. The event coordinator will work closely with the client to place the appropriate order.

After-hours special events will have use of a private special events gate, VIP parking, and attractive signage to direct guests to the event venue.

To utilize the complimentary on-grounds admission between 3 p.m. and 5 p.m., the event must start immediately upon the grounds closure at 5 p.m. After 5 p.m. the exhibits and the grounds are closed.

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## Venues

**The Desert Garden** This lush desert garden is a favorite for cocktail receptions and features two water ponds, bricked garden spaces, shaded seating areas, and private interior garden areas. When used alone, groups up to 150 can be comfortably accommodated.

**The Ocotillo Café** Arizona-Sonora Desert Museum's seasonal fine dining restaurant can seat up to 60 guests inside with another 30 seats on the enclosed patio. Regional artwork and décor make this intimate space ideal for smaller group dinners. Up to 30 people can be accommodated at a board-style table. Off-season this dining room can also accommodate group lunches, meetings and retreats (minimal food purchase may apply).

**The Ironwood Terraces Courtyard** An intimate courtyard that can be used as a reception location before a dinner in the Ocotillo Café or as a delightful al fresco dining room for up to 80 guests.

**The Ironwood Terraces** The largest dining venue at the Arizona-Sonora Desert Museum can seat up to 330 guests using the indoor and outdoor spaces. The 120-guest two-level indoor dining room features a striking window wall and is whimsically appointed with sculptural hanging insect lights. Four terraced patios provide seating for 25-200 guests and are partially covered. When combined with the Ocotillo Café and Ironwood Terraces Courtyard, 500 guests can be seated.

## Food and Beverage

Clients work directly with the Catering Sales Manager to create the perfect menu. Our chefs utilize the freshest seasonal items along with many regional and native ingredients to reflect the elegance of the desert while providing a memorable taste experience.

All catering is exclusively handled by Ironwood Food Services, L.L.C. No outside food or beverages may be brought into an event. With prior approval, specialty cakes may be delivered from a licensed, professional bakery and there will be a catering fee applicable for service.

Minimums for food and beverage apply for all catering orders depending on style of meal served (buffet, plated, lunch or dinner).

## Decorations and Music

Acoustic musical entertainment is to be approved in advance by Desert Museum staff to insure they will not interfere with visitors or our animal residents. No amplification of music will be allowed. All music must conclude by 10:00pm. For additional fees, the museum also offers the use of A/V equipment and support.

Tasteful Sonoran desert inspired centerpieces and table décor are included with most catered events. Outside décor and lighting is welcome but will require advance approval by Desert Museum staff.

## Alcohol and Bar Service

The Arizona-Sonora Desert Museum may limit open or hosted bars for groups traveling via private vehicle and may request a closing time for bar service. Additionally, Ironwood staff reserves the right to discontinue alcohol service if a situation deems it necessary.

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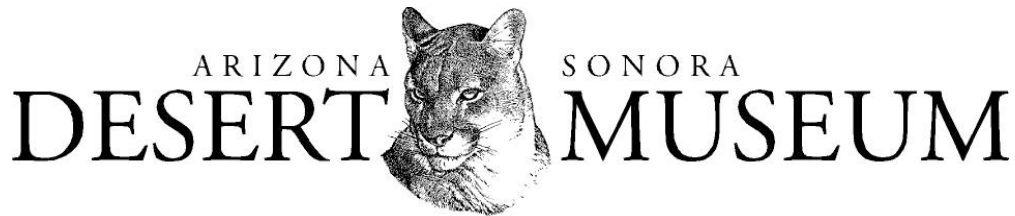
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Enhancements

With more than 300 species of native wildlife, 1,300 varieties of native plants, and one of the largest fossil and mineral collections in the southwest, the Desert Museum can provide a unique and enchanting experience for your special event.

Our highly trained and dedicated volunteer Docents are available to give interpretations of plants, minerals, reptiles/invertebrates, birds and mammals. Not all specimens are available at all times, and there is a fee for animals that require a trained handler after museum hours.

Desert Experience *45-60 minutes during the Cocktail Reception*

The perfect program to introduce your group to the magic and beauty of the Sonoran Desert. The program offers up close and personal interaction with one of the museum's education animals, such as the Barn Owl, Harris Hawk, Ringtail, or desert tortoise. Another docent may feature a snake, tarantula, or kangaroo rat. A third docent may have an interactive display on a variety of desert topics such as the anatomy of the saguaro cactus, bats, minerals, etc. \$200-\$350

Docent Topics *45-60 minutes during the Cocktail Reception*

Learn about the desert one-on-one with a sampling of topics as presented by the highly trained Desert Museum docents. Topics may include the anatomy of the saguaro cactus, bats of the region, minerals, or invertebrates. A nice icebreaker for cocktail receptions, two-three docent stations will entertain and educate guests as they mingle. *Free—Because docents are in the volunteer corps, availability is limited and not all requests can be granted.*

The Desert Museum can also recommend live musical groups and other cultural entertainment that will enhance your guests' desert experience. With respect to our animal residents, amplified music is not permitted.

There are countless opportunities to enhance a group visit to the Desert Museum. Each group's needs and desires will be custom tailored into a unique and rewarding experience that will instill the spirit of the Sonoran desert throughout every aspect of the event.

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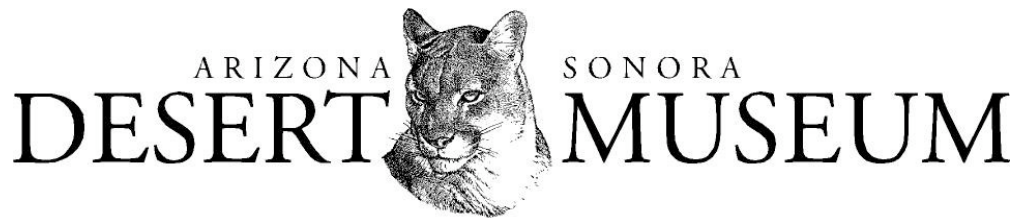
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## Breakfast

Begin your meeting or tour with a desert-inspired breakfast. Buffets are set for groups of 30 guests or more, but boxed breakfasts are available for smaller groups.

### Ironwood Continental

An assortment of baked muffins and quick breads with imported preserves and butter. Fresh squeezed orange juice, coffee, decaffeinated coffee and assorted hot teas.  
\$9.95++

### Executive Continental

An assortment of Danish, croissants and bagels with imported preserves, whipped Arizona honey cream cheese and butter. Sliced seasonal fruits and fresh berries. Hot and cold cereals with milk. Fresh squeezed orange juice, coffee, decaffeinated coffee and assorted hot teas.  
\$15.00++

### Coffee and Tea Service a la carté

Fresh brewed coffee (regular and decaffeinated), hot water and selection of tea bags or chilled carafe of iced tea. Presented with cream, sugar assortment, and lemon wedges.  
\$4.50++

### Three Cheese Green Chili Scrambled Eggs

with sour cream, roasted peppers and onion. Choice of either mesquite smoked bacon or country sausage links. Breakfast potatoes. Fresh fruit. Assorted muffins and pastries. Coffee, decaffeinated coffee and assorted hot teas.  
\$17.50++

### Blue Corn and Blueberry Pancakes with Maple Syrup and Arizona Honey Cream Cheese

Choice of either mesquite smoked bacon or country sausage links. Lyonnaise potatoes. Fresh fruit. Assorted muffins and pastries. Coffee, decaffeinated coffee and assorted hot teas  
\$16.50++

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Lunch

Cold Lunch Selections

Lunch is served for groups of 30 guests or more, with a \$500 food and beverage minimum. Luncheon salads are presented with baskets of fresh baked bread, ice tea and coffee service.

Southwestern Cobb Salad

chipotle chili rubbed grilled chicken, jalapeno spiced bacon, hard boiled egg, cheese cubes, sundried cherries, and fresh tomatoes composed over a bed of tender Romaine and mixed baby greens.

\$16.50 ++

Sonoran Caesar Salad

chipotle chili rubbed grilled chicken and hearts of Romaine with herbed croutons, roasted peppers, spicy Sonoran Caesar dressing and shaved dry-aged jack cheese.

\$15.50++

Ocotillo Topopo Salad

exotic baby greens, charbroiled Dos Equis marinated flank steak, flour tortilla spears, wood grilled asparagus and Bermuda onion served with roasted tomato avocado pico de gallo salsa.

\$16.50++

Wok Charred Dorado

Ironwood's own wok charred filet of salmon served with field greens, grilled squash, roasted peppers and black bean cucumber relish, with cilantro orange dressing.

\$18.50++

Desert Museum Lunch Buffet

Cold luncheon buffet is served with a fresh seasonal fruit platter with yogurt dip, choice of gourmet pasta or potato salad, cookie and brownie dessert tray, iced tea & coffee station including *both* of the following menu items:

Garden Salad Bar featuring mixed baby greens, fresh vegetables, pepita seeds, cheese, croutons, with two homemade dressings.

Platter of Assorted Sandwiches and Wraps including roasted turkey on sourdough, chicken salad on wheat and roasted vegetable in flavored tortilla wrap.

\$18.50++

Hot Lunch Entrée Selections

Hot luncheon selections are presented with an Ocotillo salad with choice of prickly pear, Arizona honey and lime, or balsamic walnut vinaigrettes; fresh bread and butter; iced tea and coffee service. Each entrée has a choice of two accompaniment sides (list follows dinner entrée selections).

Grilled Scaloppini of Mescal and Lime Chicken

In a delicate crème sauce.

\$17.00++

Wok Charred Dorado

Wild-caught salmon filet with a wasabi and prickly pear honey glaze

\$18.50++

Black Bean and Portobello Napoleon

Vegetarian black bean and roasted red pepper cakes stacked with grilled portobello mushroom and finished with melted aged jack cheese.

\$17.00++

Cilantro Pesto Crusted Grilled Chicken Breast

On soft polenta and aged jack cheese.

\$18.00++

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**Hors d'oeuvres**

**Cold Tray Selections** platters are created and priced per person

**Arizona Anti Pasta**

a mix of grilled chicken, jicama slaw, dry aged sausage, roasted corn, grilled vegetables, roasted peppers, and jack cheese with tortilla chips  
\$7.00++ per person

**Domestic and Imported Cheeses with Fresh Seasonal Fruits and Berries** with assorted crackers  
\$6.50++ per person

**Assortment of Crudités**

served with roasted fennel and garlic dip  
\$4.00++ per person

**Domestic and Imported Cheeses**

with assorted crackers  
\$5.50++ per person

**Chips and Three Salsas**

Tri-color chips with taquiera salsa, green tomatillo salsa, and pico de gallo.  
\$3.50++ per person

**Passed Reception Trays** 25 piece tray

**Spicy Chicken Empanadas**

with toasted Mexican oregano and vanilla bean crema  
\$60.00++

**Vegetable Spring Rolls**

served with prickly pear plum sauce  
\$60.00++

**Potstickers "Ocotillo"**

spicy pork filled dumpling served with ancho chili roasted tomatillo sauce  
\$60.00++

**Marinated Dos Equis Beef or Chicken Skewers**

with a roasted Mexican salsa  
\$65.00++

**Mini Chimichangas**

a choice of beef, bean or chicken with a cheese and tomato fondue dipping sauce  
\$65.00++

**Grilled Chicama Triangles**

grilled Mexican flatbread topped with an olive tapenade, roasted nopales, grilled chicken and finished with melted jack cheese  
\$55.00++

**Bruschetta Trio**

red ripe tomatoes, black bean with roasted red pepper, and fresh garlic hummus on toasted herb baguette rounds.  
\$55.00++

**Sliced Tenderloin on Toasted Garlic Foccacia**

with wasabi crema  
\$70.00++

**Shrimp and Avocado Salsa**

spooned atop crispy potato rounds  
\$70.00++

**Roasted Tomato, Portobello and Basil Canapé**

\$55.00++

**Achoite Marinated Pork with Grilled Pineapple on**

toasted foccacia  
\$60.00++

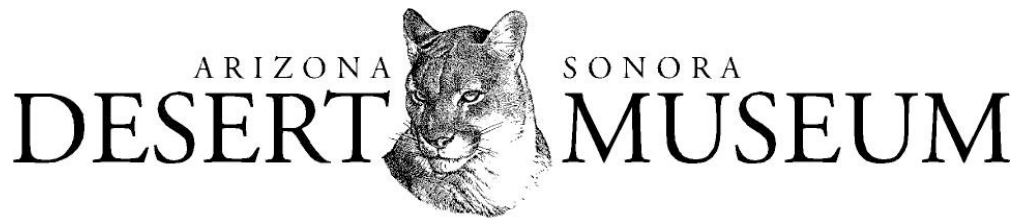
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Plated Dinner Menus

Dinners are presented with an Ocotillo house salad and choice of prickly pear, Arizona honey and lime, chipotle ranch, or balsamic walnut vinaigrettes; and fresh baked bread and pesto dipping sauce.

Each entrée comes with choice of one vegetable and one potato/rice accompaniment.

It is preferred to have one entrée selection and a vegetarian selection per event. Guests should be requested to give their entrée preference in advance, as the total number of each selection is required at the time of guarantee. All entrées will be billed as the higher priced entrée.

Entrée Selections

Blue Corn and Pepita Seed Crusted

Boneless Chicken Breast

with an ancho and roasted pepper sauce

\$27.00++

Charbroiled Stuffed Breast of Chicken

stuffed with a chipotle basil pesto, pancetta ham and topped with jack cheese.

\$27.00++

Achoite Marinated Grilled Chicken Breast

with tomatillo sauce and crispy yam hay.

\$27.00++

Grilled Black Angus New York Strip

8-ounce center cut grilled Medium (or to request) with a Portobello, red pepper, and tobacco onions.

\$37.00++

Coffee and Chili Crusted Black Angus Filet

7-ounce center cut filet finished with a diakon and peppercorn sauce.

\$39.00++

Wok Charred Pacific Salmon

Wild-caught salmon filet with a wasabi and prickly pear honey glaze.

\$30.00++

Dorado, Blackened or Grilled

with pineapple, ginger, cantaloupe, and cashew salsa.

\$28.00++

Grilled Pork Chop

with tart cherry, green apple, and bourbon sauce

\$28.00++

Vegetarian Chile Cheese Relleno

lightly breaded generous green chile stuffed with aged Mexican cheese, and tied with red pepper "raffia"

\$28.00++

Black Bean and Portobello Napoleon

Vegetarian black bean and roasted red pepper cakes stacked with grilled portobello mushroom and finished with melted aged jack cheese.

\$27.00++

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## Entrée Side Dishes

**Seared Broccoli** with garlic

**Calabacitas** Mexican squash casserole with zucchini, yellow squash, corn, and onions in a light cheese sauce.

**Sautéed Baby Vegetables**

**Sautéed Winter Root Vegetables** including turnips, carrots, and beets

**Grilled Vegetables** including zucchini, yellow squash, onion, portabella onion.

**Asparagus with** warm red pepper vinaigrette

**Classic Baked Potato** with sour cream and butter (add bacon \$1.00, add chives \$ .50)

**Roasted Corn, Green Chile and Cheese Polenta** traditional cornmeal patties with Southwestern flair.

**Roasted Potato Wedges** with southwestern chile seasoning

**Saffron Cous Cous and Rice Pilaf**

**Classic Mashed Potato** with roasted garlic and crema

**Baked Spiced Yam Wedges**

**Roasted Creamer Potatoes** served skin on, with butter and fresh herbs

**Potatoes Anna** delicate sliced potatoes baked golden with Parmesan and butter.

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### Additional Dinner Entrée Pairings

*These are suggested entrée pairings only, subject to client preference.*

Dinners are presented with an Ocotillo house salad and choice of prickly pear, Arizona honey and lime, chipotle ranch, or balsamic walnut vinaigrettes; and fresh baked bread and pesto dipping sauce.

Each entrée comes with choice of one vegetable and one potato/rice accompaniment.

**Achoite Marinated Grilled Chicken Breast and Wok Charred Pacific Salmon**

served with roasted corn, green chile and cheese polenta, grilled vegetables, and finished with pasilla sauce and crispy yam hay.

\$45.00++

**New York Strip and Chicken Napoleon**

Aged Black Angus New York strip grilled and presented atop a caramelized onion confit, served alongside a tender chicken breast layered with Swiss chard and fried yucca ribbons and finished with a spicy ancho crème. .

\$45.00++

**Achoite Marinated Grilled Chicken Breast and Black Bean and Portobello Napoleon**

Achoite spiced chicken breast with tomatillo sauce and crispy yam hay paired with a vegetarian black bean and roasted red pepper cakes stacked with grilled portobello mushroom and finished with melted aged jack cheese.

\$40.00++

**Black Angus Filet with Stuffed Dorado**

Grilled 6 oz filet finished with mushroom ragu partnered with filet of Dorado stuffed with spinach, roasted red pepper and dry aged jack cheese finished with cilantro lime beurre blanc. \$46.00++

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### Buffet Dinners

#### Southwestern Buffet

Arizona Field Green Salad with choice of prickly pear, Arizona honey and lime, or balsamic walnut vinaigrettes.

Fresh Asparagus Spears with Ancho Chili Vinaigrette

Southwestern Potato Wedges

Corn on the Cob

Jalapeño Jack Cheese Cornbread

Abbies' Apple Pie and Arizona Pecan Pie

Coffee and Tea

Choice of main entrée:

**Char-Broiled Chicken Prickly Pear and Baby Back Ribs**

\$40.00++

**Achiote Grilled Chicken and Vegetarian Black Bean and Portobello Napoleon**

\$43.00 ++

**Char-Broiled Black Angus Sirloin Steaks and Wok Charred Filet of Salmon with Wasabi and Prickly Pear Honey Glaze**

\$47.00 ++

#### Sizzling Sonora Buffet

Build Your Own Fajita Bar

*Sizzling grilled strips of beef and chicken with onions, red and yellow peppers accompanied by sour cream, salsa, cheese, tomatoes, jalapeños and warm flour tortillas.*

Jicama Mandarin Orange Salad

Cheese Enchiladas with Chili Rojo

Refried Beans

Calabacitas

*Zucchini, yellow squash, onions & peppers with Mexican cheese*

Santa Cruz Chili Rice

Margarita Mousse Pie

Coffee and Tea

\$38.00 ++

#### South by Southwest

Honey and Chipotle double-dipped fried Chicken (white and dark pieces)

Cajun-spiced Catfish with peach and mint salsa

Cheddar Cornbread

Mixed baby greens with romaine hearts, sunflower sprouts, caramelized pecans, sundried cherries with balsamic vinaigrette

Smashed garlic red potatoes with country gravy

Sweet Corn on the Cobb

Honey glazed baby carrots

Pecan Pie with bourbon chantilly cream

Abbies' Apple Pie

Coffee and Tea Service

\$42.00 ++

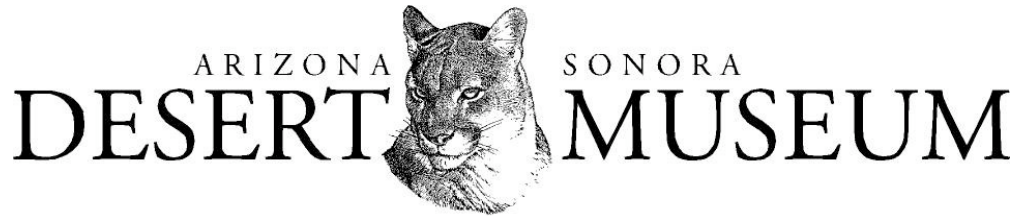
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Dinner Desserts

All selections are garnished with seasonal fruit salsas, sauces and ripe berries **\$7.50++**

Ancho Chile Chocolate Mousse in a pinon tulle cup
with raspberry coulis and whipped cream.

Chocolate Flourless Cake
with crème anglaise, whipped cream and fresh berries.

Individual Lemon or Fresh Fruit Tart
with pastry cream

Abbies' Streusel Apple Pie
fresh apples tossed in cinnamon, sugar and ancho chili
baked to perfection

Traditional New York Cheesecake
with fresh berry garnish

Pastel de Lemoncitos
Mexican lemon lime pie served with
whipped cream

Raspberry or Lemon Sorbet
with fresh berry garnish

Chocolate Toffee Kahlua Mousse cake
finished with whipped cream and fresh berry garnish

Dessert Duet
Pairs a smaller portion of two desserts for a double sweet
tooth for \$2 additional.

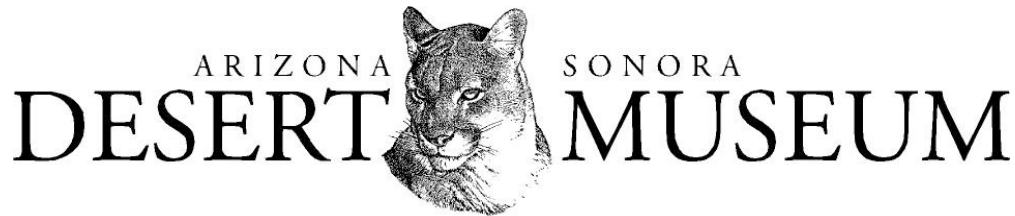
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## Beverages

### SPECIAL EVENT BAR MENU

#### Beer Selections

Domestic: Host \$3.50<sup>++</sup> Cash \$4.00  
Budweiser, Budweiser Light, O'Douls N.A.

Import: Host \$4.50<sup>++</sup> Cash \$5.00  
Heineken, Amstel Light, Corona, Pacifico,  
Dos Equis, Assorted Micro Brews

#### Wine Selections

Bottle Host \$28.00<sup>++</sup>  
Glass Host \$5.00<sup>++</sup> Cash \$5.50  
14 Hands Washington Vineyards Chardonnay, Cabernet  
Sauvignon and Merlot. Additional wine selections are  
available.

#### Prickly Pear Margaritas

Gallon Host \$65.00<sup>++</sup>  
Glass Host \$5.50<sup>++</sup> Cash \$5.50

#### Well Bar

Host \$5.00<sup>++</sup> Cash \$5.50  
Ten High Bourbon, Cluny Scotch, Beefeaters Gin, Cruzan  
Rum, Fris Vodka, Sauza Gold Tequila, Presidente Brandy

#### Top Shelf Bar

Host \$6.00<sup>++</sup> Cash \$6.50  
Makers Mark Bourbon, Chivas Regal Scotch Whiskey,  
Jameson's Irish Whiskey, Dewars Scotch, Beefeater Gin,  
Cohiba Rum, Skyy Vodka, Stolichnaya Vodka, Sauza  
Commemorativo Anejo Tequila, Courvoisier Cognac,  
Carolans Irish Cream, Kahlua, Nocello Hazelnut Liqueur

#### Sodas and Juices

Host \$2.00<sup>++</sup> Cash \$2.50  
Pepsi, Diet Pepsi, Slice, Ginger ale, Club Soda, San  
Pelegriano Water, Assorted Juices

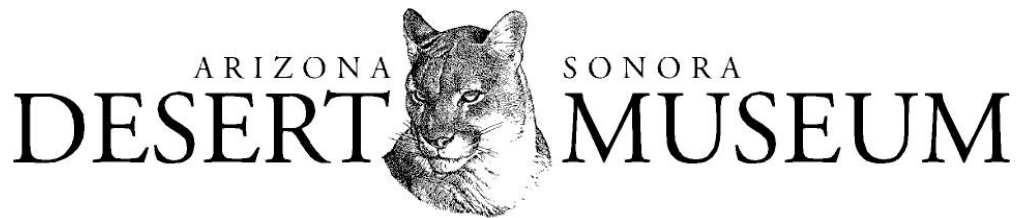
Hosted/Cash bar is subject to a \$100 set-up fee, which will be waived when sales exceed \$250.  
Drink tickets will be billed on consumption using cash bar prices.  
Moveable Bar- additional \$100.00

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Casual Group Dining

These menu items—boxed or plated for adult groups or child groups of 15 or more—may be called in ahead of your scheduled museum visit and will be ready when your group arrives. Private patio accommodations at the Ironwood Terraces may also be arranged depending on availability. Menu items may either be served on disposable plates or in boxes, according to your preference.

Kid's Meals

Rattlesnake Hot Dog

Accompanied by small cookie and 16oz. beverage
\$4.25 inclusive

Prairie Dog Cheese Pizza

Accompanied by small cookie and 16oz. beverage
\$4.25 inclusive

Lunch

Lunch includes a 16-ounce soft drink and your **choice of one** of the following:
fresh fruit [cup or whole], chocolate chip cookie, or potato chips. Additional side items \$1.00 each.

Roasted Turkey and Cheddar Sandwich

oven roasted turkey sandwich with lettuce, tomato, pickle and cheddar cheese served on fresh nine-grain bread
\$8.25 inclusive

Chicken Salad Wrap with Sun Dried Cherries

white breast meat, sun dried cherries, Arizona pecans and prickly pear mayonnaise dressing served on a seasoned tortilla wrap.
\$8.25 inclusive

Smoked Ham and Swiss Sandwich

honey cured ham sandwich with lettuce, tomato, pickle and Swiss cheese served on fresh nine-grain bread
\$8.25 inclusive

Grilled Vegetarian Tortilla Wrap

Seasoned and grilled zucchini, yellow squash, onion, mushrooms with cilantro pesto spread, lettuce tomato, and choice of cheese.
\$8.25 inclusive

Pre-Paid Meal Vouchers

Allow your group to dine on their own at one of the four eateries at the Desert Museum with pre-paid meal vouchers created specifically for your event.

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++subject to 6.1% tax and 22% service charge

For more information contact the Arizona-Sonora Desert Museum Marketing Department at 520-883-1380 and for Food and Beverage information contact the Director of Catering at 520-883-3006.

ARIZONA-SONORA DESERT MUSEUM 2021 NORTH KINNEY ROAD, TUCSON, ARIZONA 85743

*All information - including quoted prices - is subject to change without notice, and is only guaranteed upon the completion and signing by both parties of the catering contract.*

*effective 6/08*

