



2011 Wedding Celebration Menus

JW Marriott® Starr Pass Resort & Spa

3800 W. Starr Pass Blvd.

Tucson, AZ 85745

520-791-6083

www.jwmarriottstarrpass.com



Ceremony Packages

GOLD —\$3,200*

Package pricing includes:

- Onsite Event Manager
- Rehearsal Time and Space held
- Sound System for Officiate and Groom
- Lighting Package for After Sunset Service or Reception
- Canopy or Arch
- Dance Floor Aisle
- White Garden Ceremony Chairs
- Gift and Guest Book Table
- Water with Fruit Garnish
- Chilled Towel Service
- Dance Floor in Ballroom
- Riser/Stage

SILVER —\$2,000*

Package pricing includes:

- Onsite Event Manager
- Rehearsal Time and Space held
- Sound System for Officiate and Groom
- White Garden Ceremony Chairs
- Gift and Guest Book Table
- Water with Fruit Garnish
- Chilled Towel Service
- Dance Floor Aisle
- Dance Floor in Ballroom
- Riser/Stage

Reception and dinner options are priced separately.

A taxable service charge of 24% and sales tax of 9.1% will be added to all pricing.



Reception and Dinner Packages

Includes the following:

Butler passed hors d'oeuvres and one hour hosted top shelf bar for cocktail reception

A hosted taste panel for the Bride & Groom and up to two (2) additional guests

Complimentary suite for the Bride & Groom for two nights during your wedding celebration

A custom created wedding cake from our award-winning Pastry Chef

Champagne wedding toast

Rose petal turndown service for the Bride & Groom on your wedding night

Chocolate covered strawberry and champagne "Sweet Dreams" package
for the Bride & Groom on your wedding night



Hosted Taste Panel

Sample menu selections for your special day at a hosted taste panel with your event planner and the Chef in the Chef's office.

Enjoy a hosted taste panel for the Bride & Groom and up to two (2) additional guests.

Taste up to:

4 butler passed hors d'oeuvres

2 salads *and/or*

2 appetizers

(If you are selecting the four course menu.)

Two entrées

Three (3) flavors of cake

Additional taste selections or taste panel guests

\$25 per person



Single Entrée Dinner Option

Includes Butler passed hors d'oeuvres and one hour hosted top shelf bar for cocktail reception

Three Course Menu | \$89 per person

First Course

Choice of
Soup, Salad or Petite Soup & Salad Pairing

Second Course

Choice of Single Entrée Selection

Third Course

Wedding Cake

Four Course Menu | \$105 per person

Appetizer

Second Course

Choice of
Soup, Salad or Petite Soup & Salad Pairing

Third Course

Choice of Single Entrée Selection

Fourth Course

Wedding Cake

Add on any of these additional features to this option:

- A hosted bar for \$12 per person per hour plus service charge and tax
- Tableside wine service for any meal—\$15 per person plus service charge and tax



Duet Entrée Dinner Option

Includes Butler passed hors d'oeuvres and one hour hosted top shelf bar for cocktail reception

Three Course Menu | \$105 per person

First Course

Choice of

Soup, Salad or Petite Soup & Salad Pairing

Second Course

Choice of Duet Entrées

Third Course

Wedding Cake

Four Course Menu | \$120 per person

Appetizer

Second Course

Choice of

Soup, Salad or Petite Soup & Salad Pairing

Third Course

Choice of Duet Entrées

Fourth Course

Wedding Cake

Add on any of these additional features to this option:

- A hosted bar for \$12 per person per hour plus service charge and tax
- Tableside wine service for any meal—\$15 per person plus service charge and tax



Hot and Cold Hors D'oeuvres Butler Passed Selections

Choice of three hors d'oeuvres

Beef

Southwest Beef Tenderloin with Black Bean Relish
Kobe Beef Roulade with Gorgonzola Cheese
Mushroom-Seared Beef Tenderloin on Potato Tuille

Chicken

Buffalo Chicken Beggar's Purse
Smoked Chicken on Rye Crostini
with Horseradish Cream
Chicken Empanada with Red Mole Sauce

Seafood

Coconut Shrimp with Thai Chili Remoulade
Crab and Scallion Tostadas
with Mango Red Onion Salsa
Dungeness Crab Cakes

Vegetarian

Southwest Black Bean Spring Roll with Chipotle Dip
Brie on Warm Toast with Peach Salsa
Spinach Pesto Phyllo Pouch



Appetizers

Available for the four course single or duet entrée menu option only.

Choose One

Lobster Eggplant Manicotti

Lobster Knuckles, Ricotta Cheese, Charred Eggplant, Rose Sauce

Pork Belly Taquitos

Rolled Crispy Corn Tortillas, Cabbage Radish Salad, Tequila Cilantro Salsa

Tuna Pibil

Marinated Ahi Tuna, Pickled Cucumber Salad, Black Bean Puree, Achiote Pepper Coulis

Duck Barbacoa

Braised Duck Legs, Guajillo Chiles, Roasted Baby Fennel, Pea Puree

Coffee Beef Carpaccio

Sliced Tenderloin, Coffee Ancho Vinaigrette, Fresh Herbs, Pickled Shallots

Oaxaca Chile Relleno

Tomato Jus, Potato Cheese Stuffing, Baby Cilantro Leaves



For the Single or Duet Entrée menus: choose a soup, salad or a petite soup & salad pairing

Salads

Spinach Frisee Salad

Bacon Treads, Toasted Pine Nuts, Sweet Peppers, Herbed Chevre Crouton, Roasted Garlic Balsamic Vinaigrette.

Romaine & Raspberry Salad

Fresh Buffalo Mozzarella, Crisp Basil Crouton, Fresh Raspberries, Champagne Dressing

Autumn Salad

Red Leaf Lettuce, Fresh Herb Medley, Toasted Walnuts, Apples, White Grape Sangria Vinaigrette

Soups

Shrimp Tortilla Soup

Black Beans, Celery Leaves, Garlic Rock Shrimp, Baked Tortilla Strips, Avocado Salsa

Turnip & Potato Basil Soup

Roasted Leeks, Caramelized Potatoes, Creamy Broth, Crème Fresh

Roasted Tomato Pepper Bisque

Charred Piquillo Peppers, Manchego Grilled Cheese Crouton

Cucumber Poblano Chilled Soup

Poblano Jus, Cucumber Chucks, Tomato Cilantro Ice Cubes

Soup & Salad Pairings

Garden Salad & Tomato Bisque

Mixed Baby Greens, Rainbow Carrots, Creamy Herbed Dressing, Brioche Parmesan Crouton

Arugula & French Onion Soup

Smoked Mozzarella Crouton, Arugula Leaves, Bacon, Pine Nuts, Red Pepper Vinaigrette



Single Entrée Menu Selections

(Choose One)

Shrimp Crusted Sea Bass

Melted Teardrop Tomatoes, Tomatillo Ranch Beans

Shrimp and Lobster Stuffed Ravioli

Wilted Greens, Serrano Ham,
Brandied Lobster Cream

Tamarind Glazed Salmon

Chile Corn Succotash, Whipped Camote Potato Hash,
Tequila Red Onion Relish

Pan Seared Double Bone Pork Chop

Butternut Squash Risotto, Haricot Vert,
Apple Bacon Butter Sauce

Fig Pork Roulade

Nyman Ranch Pork Loin, Figs, Boursin Herbed
Cheese, Pancetta, Raspberry Bur Blanc

"Roger's Farm" All Natural Chicken

Roasted Apples, Brie Cheese, Smashed Sweet
Potatoes, Asparagus, Pinot Noir Jus

Chicken Relleno

Oaxaca Cheese, Poblano Pepper, Roasted Tomato
Quinoa, Cilantro Cream Sauce

Mushroom Tomato Beef

Mushroom Seared Tenderloin Medallions,
Bacon Gratin Potatoes, Sundried Tomato Demi

Grilled Filet Mignon

Red Anaheim Au Gratin Potatoes, Wild Mushroom
Ragout, Ancho Chile Reduction

Cowboy Rib-eye Steak

BBQ Spiced Home Fries, Caramelized Onions,
Rainbow Carrots, Red Chile Mole

Grilled Lamb Steak

White Beans, Minted Tomato Chutney, Swiss Chard

Roasted Vegetable Enchilada Stack

Black Bean Puree, Crisp Tortilla Salad, Tomatillo Sauce



Duet Entrée Menu Selections

(Choose One)

Beef Two Ways

Chipotle Glazed Beef Short Ribs, Seared Angus Filet Mignon,
Manchego Polenta Stuffed Anaheim Chiles, Ancho Demi

Tenderloin of Beef with Maine Lobster

Crimini Mushroom Has, Melted Spinach, Crispy Leeks,
Chive Butter, Zinfandel Sauce

Pepper-Bacon Wrapped Filet Mignon with Black-Strap Molasses Barbequed Scallops

Rosemary Roasted Potatoes, Braised Root Vegetables, Piloncillo-Onion Jam

Chipotle and Apricot Glazed Salmon with Lime-Cilantro Grilled Chicken Breast

Roasted Poblano Hash, Calabacitas, Pineapple Salsa, Black Bean Puree,
Crisp Tortilla Salad, Tomatillo Sauce



Chef for the Day Wedding Package

With our Chef for the Day package, you will work directly with our Chef to create a custom menu for your wedding that is uniquely you to celebrate your taste, heritage and traditions. After writing the menu, you will be treated to a culinary experience like no other—work side by side with our chefs to create the dishes and taste your wedding celebration menu.

The Chef for the Day package includes

- A getaway for the Bride & Groom and up to four additional guests include 2 nights accommodations for your menu creation and taste panel
- Custom JW Marriott Starr Pass Chef Coats for the Bride & Groom
- The JW Marriott Signature A la Carte Service for your guests including custom menu cards at each place setting the night of your wedding reception.
- Custom created wedding cake from our award-winning pastry chef
- Butler passed hors d'oeuvres and one hour hosted top shelf bar for cocktail reception
- Champagne wedding toast
- Complimentary suite for the Bride & Groom for two nights during your wedding celebration
- Rose petal turndown service, chocolate covered strawberries and champagne "Sweet Dreams" package on your wedding night.

Prices start at \$140 per person



Wedding Cakes

Type of Cakes

SPONGE CAKES

White Chiffon
Chocolate Chiffon
Chocolate Marble Chiffon
Lemon Chiffon
Hazelnut
Pistachio
Almond

Red Velvet Cake

Layered with Cream Cheese Icing

Chocolate Brownie Cake

Layered with Chocolate Cream Cheese Icing

Coconut Cake

Custom Creations Available

Cake Fillings

White Chocolate Mousseline

Recommend Fresh
Strawberries, Raspberries
can be added

Milk Chocolate Mousseline

Recommend Fresh
Strawberries, Raspberries
can be added

Dark Chocolate Mousseline

Recommend Fresh
Strawberries, Raspberries
can be added

Lemon Cream

Passion Fruit Curd

Butter Cream with Layer of Marmalade

Hazelnut Praline Butter Cream

Chocolate Mousse

White Chocolate Mousse

Fruit Mousse

Raspberry, Blackberry,
Apricot, Strawberry, Mango,
Tropical Fruit

Soaking Syrups

Grand Marnier
Chambord
Frangelico
Amaretto

Cointreau
Lemon
Passion Fruit
Raspberry



Top Shelf Bar

Spirits

Absolut Vodka
Stolichnaya Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch Whiskey
Seagram's VO Canadian Whiskey
Jose Cuervo 1800 Reposada Tequila
Jose Cuervo Silver Tequila
Hennessy VSOP Cognac

Domestic Beer

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra

Imported Beer

Corona
Heineken
Guinness

Specialty Beers

Nimbus
Samuel Adams
New Castle
Sierra Nevada
Amstel Light

Additional Items

Selection of House Wines
Soft Drinks
Bottled Water
Fruit Juices



Relax

JW Marriott Starr Pass Resort & Spa is pleased to offer reduced guestroom rates based on availability. Guestroom rates do not include breakfast, taxes or valet parking.

Park

JW Marriott Starr Pass Resort & Spa features valet parking. Charges are \$20 per vehicle overnight, which can be posted to your master account or guests may pay their own.

Marriott Rewards

We make getaway easy. You will receive three (3) points for every dollar spent on hotel food and beverage, and if ten (10) or more rooms are utilized during your guests stay. (Maximum of 50,000 points.)

Pricing

All menu pricing provided is prior to a taxable service charge of 24% and sales tax of 9.1%.

Sales tax and service charge are subject to change.

Menu pricing is subject to an annual increase.

Vendors

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require your vendor to provide the resort with an indemnification agreement and proof of insurance.

Minimum Revenue

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverages ordered through the resort will apply.