

JW MARRIOTT®  
TUCSON STARR PASS



# Weddings

3800 West Starr Pass Boulevard | Tucson, Arizona 85745 | 520.792.3200 | [www.jwmarriottstarrpass.com](http://www.jwmarriottstarrpass.com)



## JW MARRIOTT STARR PASS RESORT & SPA WEDDINGS

Congratulations and welcome to the first steps of your new life together. The journey begins here with memories to last a lifetime. Your wedding day paints a picture of your dreams, your style and the future that lies before you.

Situated in the Sonoran Desert, The JW Marriott Starr Pass Resort and Spa is surrounded by clear skies, mountain peaks and desert beauty. Our Old Pueblo Style and Native American accents offer your senses a remarkable glimpse into the history that is uniquely part of our culture.

Under the starry skies of Tucson lies the JW Marriott Starr Pass Resort and Spa. This amazing resort is the perfect canvas allowing you the freedom to create a picture perfect experience for you and your guests. Our colorful and dramatic settings, panoramic views of the mountains and city lights, will set the stage for your vision to come to life. Celebrate your reception indoors or outside under the sun or the stars.

Your style and our experience is a match made in heaven. Welcome to the JW Marriott Starr Pass Resort and Spa.



Our Marriott Certified Wedding Team take great pride in understanding your wedding dreams so that together we can create a day filled with memories to last a lifetime.



# *Ceremony*



## THE SIMPLICITY OF DETAIL

Celebrate your ceremony indoors or outside under the sun or below the stars. Ceilings tower 21 feet above the expansive ballrooms, and foyers are like ballrooms themselves with spectacular views of Arizona's Sonoran Desert landscape.

With more than 88,000 square feet of perfectly designed convention and meeting space, our exceptional Tucson resort setting is a couple's dream. Our dedicated Event Coordinator will help you produce any event imaginable.

Ceremony Package pricing range from \$900- \$2,500 based on site selection, plus taxable service charge and state tax. The Reception and Dinner is priced separately.



JW Weddings.  
The definition of True Bliss.





# Reception



## JW MARRIOTT STARR PASS WEDDING DINNER

We are delighted to provide you with the following complimentary enhancements for your reception and dinner package.

- Butler passed hors d'oeuvres for the Cocktail Reception
- One-Hour Hosted Bar for the Cocktail Reception
- 3-Course Plated Dinner
  - First Course: Choice of Soup, Salad, or Petite Soup and Salad Pairing
  - Second Course: Choice of Dinner Entrée Selections
  - Third Course: The Wedding Cake
- The Unforgettable Wedding Cake is custom-created and designed with our award-winning Pastry Chef
- Sparkling Champagne or Cider Wedding Toast
- A hosted taste panel for the Couple
- Complimentary suite for the Couple during the wedding celebration
- Rose petal turndown service for the Couple on the wedding night
- Chocolate covered strawberries and champagne "Sweet Dreams" package for the Couple on the wedding night.

Your sales executive is happy to assist you in crafting a personalized contract offering that fits your needs for the beginning of 'I Do' at the JW Marriott Starr Pass.

\$89 per person

Plus taxable service charge and sales tax.

## HORS D'OEUVRES

The following selection of hors d'oeuvres are butler passed or stationed.

### BEEF

Southwest Beef Tenderloin with Black Bean Relish

Kobe Beef Roulade with Gorgonzola Cheese

Mushroom-Seared Beef Tenderloin on Potato

Tuille

### POULTRY

Buffalo Chicken Beggar's Purse

Smoked Chicken on Rye Crostini with

Horseradish Cream

Chicken Empanada with Red Mole Sauce

### PESCE

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

## SOUP, SALAD AND PAIRINGS SELECTIONS

For the Menus, choose a soup, salad, or a petite soup and 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, Creme 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 AND SALAD PAIRINGS

#### Garden Salad & Tomato Bisque

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

#### Arugula and French Onion Soup

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





## DINNER ENTRÉE MENU SELECTIONS

### **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

### **Roasted Vegetable Enchilada Stack**

Black Bean Puree, Crisp Tortilla Salad, Tomatillo Sauce



## THE WEDDING CAKE

### 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

### CAKE FILLINGS

#### White Chocolate Mousseline

#### Milk Chocolate Mousseline

#### Dark Chocolate Mousseline

For all Mousseline Fillings: 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

### Custom Creations Available

## WINE LIST

### SIGNATURE EVENT SELECTIONS

Columbia Crest Grand Estates   Cabernet Sauvignon, Merlot and Chardonnay	\$42
Clos Du Bois   Cabernet Sauvignon, Merlot and Chardonnay	\$44
Estancia   Cabernet Sauvignon, Merlot and Chardonnay	\$46

### WHITE WINES

#### Chardonnay

Chateau Ste. Michelle, Wahluke Sope	\$40
Wild Horse, Central Coast	\$44
Franciscan, Napa Valley	\$48
Robert Mondavi Winery, Napa Valley	\$50
Chateau Ste Michelle, Columbia Valley Canoe Ridge	\$60
Pine Ridge, Dijon Clones Carneros	\$76
Jordan, Russian River Valley	\$96

#### Interesting White Wines

Ruffino Pinot Grigio, Italy	\$40
Kim Crawford Sauvignon Blanc, New Zealand	\$40
Ferrari Carano Fume Blanc, Sonoma County	\$40
Diseno Torrontes, Argentina	\$40
Simi Sauvignon Blanc, Sonoma County	\$42
Sokol Blosser Evolution Pinot Gris, Oregon	\$48
Eroica Riesling, Columbia Valley	\$68

#### Sparkling

Domaine Ste. Michelle, Columbia Valley	\$44
Mumm Cuvee Napa, Blanc de Blanc, Napa Valley	\$56
Moet & Chandon White Star, Champagne	\$79
Vueve Clicquot, "Yellow Label" Brut, Reims, Champagne France	\$145
Moet & Chandon Imperial, Champagne	\$160

Custom wine selections and meal pairings available upon request

## WINE LIST

### RED WINES

#### Cabernet Sauvignon

Dreaming Tree, North Coast	\$44
Estancia, Paso Robles	\$48
Conn Creek, Napa Valley	\$52
Pine Ridge, "Forefront", Carneros	\$60
Simi, Sonoma County	\$66
Franciscan, Napa Valley	\$64
Chateau Ste. Michelle, Columbia Valley Canoe Ridge	\$80
Jordan, Russian River Valley	\$120

#### Merlot

Wild Horse, Paso Robles	\$44
Robert Mondavi Winery, Napa Valley	\$52
Ferrari-Carano, Sonoma County	\$44
Stella Maris, Columbia Valley	\$64

#### Pinot Noir

Irony, Monterey County	\$40
Nobilo, New Zealand	\$40
Erath, Oregon	\$52
Wild Horse, Central Coast	\$54
Duck Pond, Oregon	\$56
Bella Glos "Meiomi"	\$58

#### Interesting Red Wines

Paso Creek Zinfandel, Paso Robles	\$40
Diseno Malbec, Argentina	\$40
Primal Roots Red Blend (Syrah, Zinfandel/Merlot), California	\$42
Rioja Vega Rioja, Spain	\$42
Ravenswood Zinfandel, Lodi	\$42
Dreaming Tree "Crush", (Merlot/Zinfandel), North Coast	\$44
Layer Cake Shiraz, South Australia	\$44
Fess Parker Syrah, Santa Barbara	\$48

Custom wine selections and meal pairings available upon request

## JW MARRIOTT CLUB WINE SELECTIONS

<b>Beaulieu Vineyards Century Cellars Chardonnay, California</b>	<b>\$40</b>
Chardonnay, Cabernet Sauvignon, Merlot	
<b>Stone Cellars by Beringer Chardonnay, California</b>	<b>\$40</b>
Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio	
<b>Beringer Vineyards White Zinfandel, California</b>	<b>\$36</b>
<b>Zonin Brut Prosecco, Alto Adige</b>	<b>\$38</b>
<b>Mionetto Organic Prosecco, Treviso, Venito Italy</b>	<b>\$40</b>

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## CALL BAR SELECTIONS

### 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 Lite  
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



## EXPERTLY CRAFTED RECEPTION

Our professional staff is here to guide you seamlessly through the event details and decisions. Ask your Event Coordinator how we can assist you in bringing to life your special day.

### MENUS

Our menus include a variety of choices to appeal to your guests. We have included suggested packages for your wedding reception. Customized menus are also highly welcome. Many menu items are seasonal. All menu prices are subject to a 24% taxable service charge and 8.1% Arizona Sales Tax. All food and beverage must be supplied and prepared by the hotel and consumed on the premises.

### MENU TASTING

We are pleased to offer a complimentary menu tasting with your Event Coordinator and Chef in our Culinary Office. Please consult your Event Coordinator for guidelines.

### DEPOSITS

A 20% non-refundable deposit will be required to reserve function space for all social functions at the time of contract signature. Additional deposits leading up to your special will be final.

### FUNCTION GUARANTEES

Food guarantees are due three (3) working days prior to the scheduled function. If no guarantee is given, the expected attendance will be considered the guarantee. Our Chef will prepare for 3% over the quoted guarantee.

### SPECIAL PLANNING SERVICES

We would be delighted to offer guidance and assist you with information regarding bridesmaids' luncheons, rehearsal dinners, florists, photography, video, entertainment, transportation and Hotel accommodations.

Ask your Event Coordinator about our personally highly recommended list of preferred wedding vendors.



# *Enhancements*



## JW MARRIOTT STARR PASS WEDDING ENHANCEMENTS

We are delighted to provide you with the following enhancement options for your reception and dinner package.

### Reception and Dinner Enhancements

- Hors D'oeuvre, \$5 per piece
- Amuse Bouche, \$5 per person
- Appetizer Course, \$12 per person

### Beverage Enhancements

*All pricing based on consumption*

- Hosted Private Tequila Toast
- Hosted Signature Cocktail
- Hosted Longneck Beers
- Hosted Cider and Beer Mixology Bar
- Mocktail Bar

### Wedding Cake Enhancement Options

- Fresh Fruit
- Marmalades
- Soaking Syrup
- Wedding Cupcakes

Our associates are here to assist you in creating a personal experience with attention to even the smallest details.

## BEVERAGE & MIXOLOGY ENHANCEMENTS

*All pricing based on consumption*

### Hosted Beverage Stations

- Mocktail: Non-Alcohol Mixed Drink, \$6 per drink
- Flavored Lemonade & Iced Tea Station, \$6 per person
- Flavored Hot Cocoa & Coffee Station, \$6 per person
- Soft Drinks, \$4.75 per drink
- Bottled Voss Water, \$4.95

### Hosted Private Tequila Toast

- Salud's Tequila Master, \$150 per toast
- Infused Well Tequila Shot, \$6 per shot
- Call Bar Tequila Shot, \$8 per shot
- Premium Tequila Shot, \$10 per shot

### Hosted Signature Cocktail

- Classic Well Bar, \$8 per drink
- Deluxe Call Bar, \$9 per drink
- Ultra Premium Bar, \$10 per drink

### Hosted Longneck Beers

- Domestic, \$6.5 per drink
- Imported, \$7 per drink
- Specialty, \$8 per drink

### Hosted Cider and Beer Mixology Bar

- Mixed Cider Cocktail, \$7 per drink
- Mixed Beer Cocktail, \$7 per drink

Plus taxable service charge and sales tax.



## APPETIZERS

*Choose one of the following selections:*

**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

\$12 per person

Plus taxable service charge and sales tax.

## SWEET DELIGHTS

*Choose one of the following selections:*

### **Wedding Cake Enhancements**

- Fresh Fruit or Marmalade Filling, \$1 per person
- Soaking Syrups, \$1 per person
- Wedding Cupcakes in lieu of the Wedding Cake, \$3 per person

### **Dessert Display**

- The Groom's Cake, \$2 per person
- Trio of Cupcakes, \$2 per person
- Petit Crème Brulee Display, \$4 per person
- Swirled Cheesecake Display, \$4 per person
- Petit Fruit Tarts Display, \$4 per person
- Strawberry Shortcake Stacks, \$4 per person
- Fresh Baked Fruit, Citrus, or Crème Pies, \$4 per person
- Cochitos y Café con Leche, \$8 per person

Plus taxable service charge and sales tax.

## THE AFTERGLOW PARTY

Choose one of the following selections:

### Savory Bites

- Mighty Mo Beef Slider, a bite-size Marriott classic
- Street Chicken Taco with traditional local ingredients
- Mini Sonoran Hot Dog with traditional local ingredients
- Rib Pop with seasoning and sauce
- Chicken Wing with seasoning and sauce

One Selection, \$12 per person

Two Selections, \$18 per person

Three Selections, \$23 per person

**Optional: Made-to-Order with an Attendant, \$150 per attendant**

### Sweet Treats

- Chocolate Dipped Strawberries
- Chocolate Dipped Apples
- Mini Shortcakes
- Mini S'mores
- Brownie Bites
- Cookie Bites
- Cake Pops
- Peanut Butter & Chocolate Rice Krispies
- Doughnut Holes
- Hot Cocoa Shooters

Two Selections, \$12 per person

Three Selections, \$16 per person

Five Selection, \$20 per person

**Optional: Made-to-Order with an Attendant, \$150 per attendant**

Plus taxable service charge and sales tax.



# *The Hotel*

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## GUESTROOMS & SUITES

Relaxed. Luxurious. Natural.

Drawing on the beauty of its location, this Tucson resort features elements of the lush Arizona desert and far-reaching landscape throughout its design. Each of the resort's 575 spacious guestrooms and 35 suites feature a private patio or balcony coupled with magnificent Tucson views. The furniture is custom-made, the colors are warm and inviting, the beds are covered in comfy down duvets and plenty of pillows, and the bathrooms have expansive tubs and separate stall showers dripping with luxury. Feel right at home at this Tucson, Arizona resort.

All of our guestrooms are smoke-free.



The resort offers a variety of amenities with our guestrooms. Ask your Housing Coordinator for more details.





# Rehearsal

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## FEED THE SOUL

Our talented culinary team provides creative menus and unique presentations that exude elegance. Expect flawless service from a skilled staff devoted to making your event a triumphant success.

Planning a rehearsal dinner or a post-wedding brunch has never been easier. We can accommodate you at our locally grown, Mediterranean fare, Primo or at our Southwestern style cowboy cuisine, Signature Grill or delight you with our award-winning barbeque cuisine at Catalina Barbeque Co. & Sports Bar.

Our Restaurant Coordinator takes delight in helping you achieve a perfect fun, casual or elegant rehearsal dinner or post-wedding brunch for you and your bridal party. Ask your event planner for more details.

## THE DETAILS

The 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.

### PARKING

We feature valet parking. Charges are \$5 per vehicle for the event, and \$20 per vehicle for 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.)

### VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require 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 the date of interest. Only food and beverage ordered through the resort will increase.

### PRICING

All menu pricing provided is prior to a taxable service charge of 24% and sales tax of 8.1%. Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase.