



BAR & GRILL AT RANCHO MAÑANA

Weddings

Your Guide



Create your ceremony and cherished memories on the historic grounds of Rancho Mañana, surrounded by the awe inspiring Sonoran Desert.



We know that everyone has a budget in mind for their wedding day. Our goal is to assist in creating your dream ceremony and reception within your budget and without the extra surprise expenses. Your wedding day should be carefree, and we plan to make it that way.

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Watch our **Wedding Video**

Vimeo.com/channels/tontobarandgrill





Ceremony Location

The “Sonoran Foothills Lawn” is framed by the unique and grand Sonoran Desert and nestled on the verdant lush lawn of Rancho Mañana. This setting easily accommodates wedding parties up to 200 guests.



Our historical site poses a breathtaking and memorable backdrop for wedding photos that will be cherished for a lifetime. Picture your al fresco wedding ceremony and reception on the verdant lawn of Rancho Mañana. Your stage is set among the massive eucalyptus and mesquites trees and the lush Sonoran Foothills, with the southern rim of the Tonto National Forest looming in the distance.

Ceremony Locations

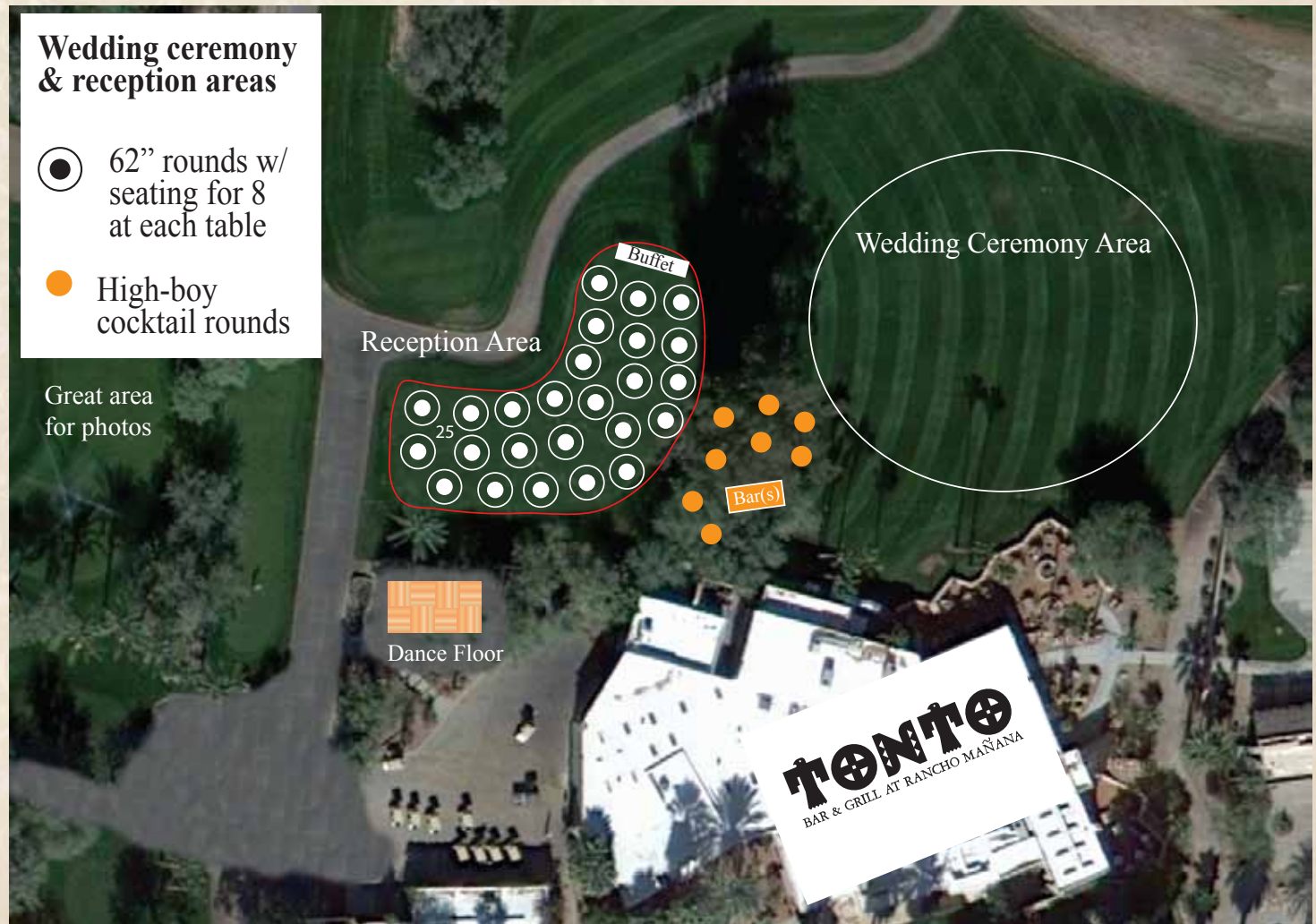
There are a few different options for the wedding ceremony, depending on the size of your party. We suggest the “Sonoran Foothills Lawn” for parties up to 200 guests and the “Chipping Green” for a more intimate feeling for parties under 60 guests.

Reception Location

The reception area is adjacent to the ceremony area, on the opposite side of the eucalyptus tree. This area is large enough to seat 200-plus guests, along with a dance floor and a bar area.

Dining Options

Choose from seated or buffet service. Buffet service is recommended for weddings, as there is usually a wide range in guests’ ages. Older and younger guests generally dine first and all others may dine at will.





The Tonto buffet comes completely decorated with our house linens and heritage displays. It includes our beautiful hand-crafted chafing dishes, platters and serving utensils.

Tonto Wedding Buffet \$35

Salads:

Fresh picked Arizona field greens, heirloom cherry tomatoes, watermelon radish, English cucumbers, sun-dried cranberries, maytag blue cheese and meyer lemon oregano vinaigrette

Farmers market pasta salad with farfalle, local zucchini, yellow squash, grilled artichokes, sweet peppers, roasted asparagus, preserved lemon, pecorino and Arizona sun-dried tomato vinaigrette

Entrees:

Lemon and soft herb roasted all-natural Jidori chicken breast, garlic thyme heirloom fingerling potatoes, local red wine braised cipollini onions, herbed batonnet carrots, baby broccolini with garlic and charred yellow pepper coulis

Mesquite wood-grilled Berkshire pork tenderloin, Yukon potato, leek, caramelized onion and local sweet pepper hash, French beans, applewood smoked bacon and Calvados rosemary jus

Accompanied with our famous fresh baked house-made four-seed baguette and soft whipped salted butter





The Rancho buffet comes completely decorated with our house linens and heritage displays. It includes our beautiful hand-crafted chafing dishes, platters and serving utensils.

Rancho Wedding Buffet \$50

Salads:

Arizona heirloom tomatoes with fresh burrata cheese, mesquite wood-grilled shallot gastrique, aged balsamic syrup, local basil EVOO, smoked sea salt, micro wild rocket

Wild arugula with red wine poached pears, Point Reyes blue cheese, black Mission figs, crispy prosciutto, spiced pistachios, pickled red onions, Meyer lemon Riesling vinaigrette

Entrees:

Lemon herb roasted all-natural Jidori chicken breast with garlic thyme heirloom fingerling potatoes, local red wine braised cipollini onions, herbed batonnet carrots, baby broccolini with garlic and charred Arizona yellow pepper coulis

Pan-seared sustainable Scottish salmon with grilled baby artichokes, confit heirloom cherry tomatoes, arborio rice with roasted red peppers, organic spinach and mascarpone, Arizona citrus beurre blanc, micro beet greens

Accompanied with our famous fresh baked house-made four-seed baguette and soft whipped salted butter





The Mañana buffet comes completely decorated with our house linens and heritage displays. It includes our beautiful hand-crafted chafing dishes, platters and serving utensils.

Manana Wedding Buffet \$65

Salads:

Butter poached lobster and grilled asparagus with red and yellow teardrop tomatoes, mesquite wood-grilled Arizona sweet corn, upland watercress, preserved lemon, roasted fennel, caramelized shallot truffle vinaigrette

Roasted gold and candy-striped baby beets with hydroponic bibb lettuce and peppercress, local Fossil Creek goat cheese, sun-dried cranberries, wild flowers, honeyed Marcona almonds, pomegranate seeds, blood orange vinaigrette

Entrees:

Pan-seared sustainable Scottish salmon with grilled baby artichokes, confit heirloom cherry tomatoes, fresh lump crab risotto with roasted red peppers and organic spinach, Arizona citrus beurre blanc, micro beet greens

Mesquite wood-grilled beef tenderloin medallions with fresh horseradish potato puree, grilled jumbo asparagus with preserved lemon, wild mushrooms with fine herbs, red wine and caramelized shallot demi-glace

Accompanied with our famous fresh baked house-made four-seed baguette and soft whipped salted butter





Tonto Bar & Grill offers you the option of hosted or cash bar. Entertain your guests with a variety of beverages, cocktails, beer and wine.

We proudly carry a large variety of spirits, including well-known brands and small-batch distilleries. For several years running, we've held a Wine Spectator "Award of Excellence" and offer a vast variety of wines from around the world. We pride ourselves on serving local hand-crafted beers and wines from around the state as well as organic and "green" alternatives. We also include non-gluten beers, ciders and spirits for guests with sensitivities and allergies.

Charges:

The hosted bar is charged based on the number of drinks consumed. Local sales tax and 22% service charges will be added. The hosting party is responsible for all charges concerning the bar and bar consumption.

At the cash bar, guests may purchase drinks individually with tax included. Tonto will provide cocktail waitresses and bartenders based on the number of guests. For off-site parties, there is a charge of \$100 per bartender and/or bar station.



Bar Pricing	
Well Brands	7.
Call Brands	8.
Premium Brands	9.
Domestic Beer	4.
Imported Beer	5.
Sodas	2.5
House Glass Wine	tbd
depending on choice	

TONTO Weddings

BAR & GRILL AT RANCHO MAÑANA

Terms & Rentals

Site Fee:

The ceremony site fee is \$1,100.00 and includes:
Rustic iron trellis, set up and break down (decor not included).

Service Fee:

A 22% service fee and applicable sales tax are applied to all charges. The service fee is distributed among the tipped employees as well as the event coordinator and set-up crew responsible for your event.

Minimum

A \$500.00 minimum for Food & Beverage is required for all events.

Guarantee

The guarantee number of guests is due 7 (seven) working days prior to the date of the event. If no guarantee is received, we will consider the guaranteed number of guests stated on the signed agreement. The final invoice will reflect all food and beverage for the number of guaranteed guests or higher, if count goes above guaranteed number.

Menu Terms

If the estimated guest count decreases by 15% or more prior to the final guarantee date, the total food charge for the event will increase 5% to compensate for food purchased and staff scheduled for the event.

Substitutions

Tonto Bar & Grill and Huckleberry Management Corp. reserve the right to substitute food and beverage products if certain items become unavailable. The client will be notified regarding substitutions if any.

Payment Structure

- \$500.00 non-refundable deposit upon reserving date.
- 120 calendar days prior to event, 25% of the estimated amount is due and is non-refundable.
- 90 calendar days prior to the event, 25% of the estimated amount is due and is non-refundable.
- 60 calendar days prior to the event, 25% of the estimated amount is due and is non-refundable.
- Full remainder of estimated amount is due at the conclusion of the event, along with any additional charges.

China, glassware, flatware, tables, chairs & dance floor:

- Price varies between chosen selections. Normal averages are between \$25.00 - \$30.00 per guest.

Menu Cards:

- Buffet Signage is complimentary.
- Plated events are set with custom printed menus and charged \$1.00 per menu. Please provide logos or information to be used. Menu cards are on thick stock paper and are approximately (5.5 x 8.5)

