

CONGRATULATIONS!!

Congratulations on your engagement and thank you for considering Corona Ranch to host your wedding!

We offer a one of a kind setting for all private wedding ceremonies as well as indoor and outdoor receptions in the shadow of the South Mountains.

Enclosed in our packet you will find a list of prices and menu options for you to review. Should you need to customize a menu to fit your taste or stay within your budget, just let us know and we'll do the best we can to accommodate your needs.

Please call us if you would like to discuss any of this information, would like to schedule a tour or have a proposal made out with your specifics.

We invite you to fall in love with the natural beauty of Corona Ranch and look forward to meeting with you to begin planning your special day!

Sincerely,

Diana David Bill and Maria Smith













APPETIZER STATION

Tri-Colored Tortilla Chips with Homemade Red Salsa and Fresh Guacamole \$6.00++ per person

Fresh Fruit Platters Seasonal Assortment of Fresh Fruits \$10.00++ per person

Gourmet Cheese and Crackers Display \$10.00++ per person

Charcuterie Boards
An Assortment of Cured Meats, Cheeses, Crackers, Fruit, Veggies and Nuts
\$12.00++ per person

PASSED HORS D'OEUVRES

Minimum Quantity of 100 Pieces Per Item

Mini Chipotle BLT Sliders

Fire Roasted Jalapenos Stuffed with Machaca Beef and Monterey Jack Cheese

Grilled Quesadillas Stuffed with Carnitas and Filled with Diced Tomatoes, Cheddar Cheese, Onions, and Cilantro

Vasito de Elote: Fresh Grilled Corn Cut from the Cob Topped with Butter, Mayo, Cojita Cheese, Hot Sauce, Cilantro and Lime

\$5.00++ Per Piece On Each Item

Crisp Potato Skins Served with Longhorn Cheddar and Lean Hickory Smoked Bacon Drizzled with Chive Flavored Sour Cream

Grilled Chicken Skewers Smothered with a Roasted Garlic and Chipotle Sauce

Mini Beef Chimis

Chile Lime Shrimp and Avocado Bites in a Tortilla Cup

\$6.00++ Per Piece On Each Item







IN HOUSE FULL CATERING PACKAGES INCLUDE; WHITE CHINA, SILVERWARE, CLOTH NAPKINS, WATER GOBLETS, FULLY DECORATED BUFFETS, AND FULL-SERVICE WAIT STAFF

BUFFET DINNERS

MENU #1

Mixed Romaine and Greens Salad with Roasted Corn, Tomatoes and Avocados Chipotle Ranch Dressing

Traditional Shredded Beef Barbacoa: Slowly Cooked and Smothered in Our Authentic Sauce Cabbage, Limes, Cilantro-Onion Mix and Spicy Red Sauce on the Side

Cheese Enchiladas

Corn Tortillas

Ranch Beans with Jalapenos, Onions and Cilantro

Spanish Rice

Sweet Bite: Spanish Wedding Cookies

\$32++ per person

MENU #2

Southwestern Caesar Salad with Herbed Croutons, Roasted Corn and Traditional Caesar Dressing

> Herb Roasted Chicken Breast (Optional Cream Sauce)

Creamy Alfredo Tortellini Pasta

Crescent Rolls and Butter

Assorted Grilled Vegetables

Sweet Bite: Spanish Wedding Cookies

\$33++ per person







ADD A FRESH TORTILLA STATION TO ANY DINNER MENU \$6.00 + + per person

MENU #3

Greens Salad with Baby Spinach, Strawberries and Diced Avocados Served with a Honey Sweetened Vinaigrette Dressing

Lightly Breaded Chicken Breast in Our Authentic Chipotle Sauce

Baked Parmesan Mac and Cheese

Assorted Rolls with Butter

Garlic Roasted Carrots

Creamy Mashed Potatoes

Sweet Bite: Mini Cream Filled Cinnamon Churros

\$35++ per person

MENU #4

Garden Greens Salad with Tomatoes, Cucumbers, and Feta Cheese Served with a Prickly Pear Vinaigrette Dressing

Beef Fajitas with Sauteed Bell Peppers, Onion and Cilantro

Guacamole, Pico De Gallo, Sour Cream and Shredded Cheddar Cheese

Green Chile Tamales

Flour Tortillas

Traditional Mexican Rice Pinto Beans with Bacon, Onions and Jalapenos

> Sweet Bite: Spanish Wedding Cookies

> > \$36++ per person







CUSTOMIZE ANY MENU OR HAVE A SPECIAL MENU CREATED FOR YOU

MENU #5

Hearts of Romaine Salad with Avocado, Cucumber, Tomatoes and Croutons Served with an Herb Italian Dressing

Pork Tenderloin

Creamy Spinach and Mushroom Pasta

Dinner Rolls with Butter

Spiced Roasted Vegetables

Garlic Mashed Potatoes

Sweet Bite: Spanish Wedding Cookies

\$35.00++ per person

MENU #6

Chopped Iceberg Lettuce with Tomatoes, Bacon Bits and Gorgonzola Cheese

Carving Station:
Prime Rib of Beef with Au Jus and Creamed
Horseradish

Three Cheese Penne Pasta

Dinner Rolls with Butter

Parmesan Roasted Green Beans

Butter-Chive Whipped Potatoes

Sweet Bite: Mini Cream Filled Cinnamon Churros

\$45.00++ per person

CHILDRENS PRICING UNDER 12yrs

1. Half Price of Any Adult Plate

- 2. Cheese Quesadilla with Rice and Beans and Fresh Strawberries- 14++ per child
- 3. All Beef Hotdog with Macaroni and Cheese and Apple Slices \$14++ per child
 - 4. Grilled Chicken Tenders with French Fries and Fresh Fruit \$14++ per child







SWEET BITES

\$5++ per person of Each Of the Items Below

Mini Chocolate Mousse Jars with Brownie Crumbs

Double-Dipped Chocolate Strawberries (2 per person)

Chocolate Chip Cookies

Waffle Station with Choice of 4 Toppings \$6++ per person

Assorted Doughnuts and Coffee \$6++ per person

Premium Chocolate Fountain with 5 Dipping Items
Marshmallows
Krispy Treats
Strawberries
Sugar Wafers
Pineapple
Bananas
Pretzels
\$10++ per person

Abuelitas Hot Chocolate \$4++ per person

Fresh Brewed Regular and Decaf Coffee with Assorted Hot Teas \$4++ per person

Minimum of 50 Orders of Each

BEVERAGES

All Beverages Must Be Ordered and Paid Directty to Felix Corona Development Inc.; Liquor License Owner

CONTACT

Alex Corona

Beverage Office - 602-237-1002 Email - alex@coronapromotions.com



Corona Ranch & Rodeo Grounds Adheres Strictly to Arizona State Laws Governing Liquor Service and Reserves the Right to Refuse Service to Anyone

www.coronaranch.com

Arizona Banquets and Events Wedding Pricing

VENUE RENTAL:

Exclusive use of Corona Ranch Great Hall, Fountain Patio, Lawn, Patio Tables, Benches, and Fireplace (Does Not Include Arena)
In House Stage with Lighting, LED Ceiling Twinkle Lights, House Power and Private Parking Lot for

3 Main Event Charges

1. Facility Rental \$5,500+ tax with In-House Catering \$7,500+ tax with Licensed Outside Catering

Rental Fee Includes:

7 Hours Facility Rental
Ivory Curtains Inside Great Hall
House Stage with Lighting
Set-up and *Clean-up
Decorating Time (3hrs)
Head Table/Sweet Heart Table, and Gift Table
Sign In Guest Book Table
Cake Table
4 Cocktail Tables on Fountain Patio with Votive

4 Cocktail Tables on Fountain Patio with Votive 60inch Round Dinner Tables -White Padded Chairs -120inch Round White, Ivory or Black Table Linens for up to 300 Guests Fireplace Usage (During Appropriate Months)

Events Conclude at 12:00 a.m.
Outdoor Events Must Conclude at 10:00p (Cannot Guarantee Neighbor Silence)

- 2. On Site Security Ranging From \$1,000 \$1,200 Additional Charges May Apply for Weddings Over 300 Guests
- 3. Damage Deposit \$1,000 (Refundable after 7 business days)

DISCOUNTED SUMMER RATES:
June, July and August Events Deduct \$1,000
* Full Catering Discount Does Not Apply with
Summer Discount*

WEDDING CEREMONY OPTIONS

Fountain Ceremony \$800+
Includes 100 White Wood Padded Chairs or Natural Wood Chairs
Podium or Service Table
Small Standing Lanterns Down the Aisle
*Fountain Dressed with Fresh Floral - Additional \$375+

Rose Tree Ceremony \$800+
Includes 100 White Wood or Natural Wood Chairs
Podium or Service Table
Climbing Faux Red and Pink Roses with Fresh Greenery
Add Rose Pedals Down the Aisle - \$175+

Olive Tree Ceremony \$800+ Includes up to 150 White Wood or Natural Wood Chairs 3 Small Crystal Chandeliers Hanging From Tree Limb Podium or Service Table Fresh Rose Pedals in 3 Small "S" Shapes Down the Aisle

Gazebo Ceremony \$1,200+ Includes 200 White Wood or Natural Wood Chairs White Sheer Swags at Main Entrance with Faux Florals Podium or Service Table Small Standing Lanterns Down the Aisle White Hooks with Ivory Faux Rose Balls or 60 Fresh Roses Down the Aisle

CEREMONY ONLY BOOKING with No Reception - \$2,500+ 2 Hour Outdoor Rental Choice of Ceremony Setup Water Station









ADDITONAL ADD ONS

Fire Pits with 4 Spanish Style Chairs - \$250+

- Add S'mores for \$6++ per person (1 Hour Service)

Upgraded Linen – Pricing Available Upon Request Table Runners – Starting at \$12.00+ each

Table Overlays – Starting at \$18.00+ each

Silver Cake Stands - \$25+

In-House Chair Covers with Standard Chair Bow - \$4.50+ each

Standard Solid Bow Only - \$3.50+ each

Custom Centerpieces – Pricing Available Upon Request

Wood Backdrops with Twinkle Lights - \$125+ Each Section

Additional Chairs, Tables and House Linens - \$4.00+ per person

Additional Service Tables - \$25+ each

Tallboys with White, Ivory or Black Linens - \$25+ each

Wine Barrel Tallboys - \$25+ each

6 Guadalajara Seating in Front of Fireplace - \$300+

Spanish Papel Picado – Pricing Available Upon Request

PA System - \$575+ (Ceremony/Cocktail Hour)

- Speaker, Microphone and Podium

Giant Jenga - \$100+ each

Corn Hole Boards - \$100+ each

Additional Event Time - \$1,500 per hour (Can Not Book Past 1:00a)

Additional Servers \$200 each for up to 4 Hours







FACTS

Final Guarantee

It is necessary for the catering department to be informed of the exact number of guests attending the event at least 30 business days prior to the event. This number will be a guaranteed minimum, not subject to reduction and charges will be made accordingly. If guarantee is not given at least 30 business days in advance, the number on the original contract will become the guarantee.

Event Times

Corona Ranch will be open for 2-3 hours (depending on agenda) for deliveries, decorating and set up only. Timing will need to be confirmed with the catering department at the time of finalizing all details. Corona Ranch will remain open for clean up and removal of decorations for 45 min after your event has concluded. Additional hours may be arranged or will be charged, and a manager's fee of \$500 will apply per hour for setup or tear down.

Rehearsals

Wedding rehearsals may be done during business hours at no additional costs if no other functions have been contracted for the day. After hours or weekend rehearsals will be charged accordingly.

Service Charge and Sales Tax

All food items are subject to a taxable 20% service charge and 6.3% sales tax.

Music

Live bands and DJs are welcome at Corona Ranch. AZBE has the right to lower music to abide by the house policies and noise ordinance. Please note that all music and dancing must conclude at midnight. If event is taking place outdoors, music must end at 10:00p.

Outside Catering

AZBE requires any food service establishments engaged in "Food Catering" to provide proof of permit prior to start operation. They will not be permitted to utilize our kitchen or equipment, no exceptions. A copy of their permit/license will be due no later than 30 days before event date or Arizona Banquets will become the cater for the night and charges will apply accordingly.

Beverage

All beverages must be provided by Felix Corona Development Inc. No outside beverage will be allowed. Security will be checking for any outside beverage carried in bags/strollers/pockets etc...All beverage orders will be ordered and paid to FCDInc; 602-237-1002.

Serving of Alcoholic Beverages

Corona Ranch requires photo identification for all persons who look under the age of 30. If the guest has no identification, our bartenders and the staff of Corona Ranch WILL NOT serve those individuals. If we find that alcohol is being given to minors or guests without appropriate identification (by other guests), Arizona Banquets and Corona Ranch reserves the right to escort all parties involved. Corona Ranch does not tolerate underage drinking.

Payment Schedule

In order to secure the location a \$2,000.00 deposit is required. In addition, another \$1,000.00 is due 60 days after signing contract. The final remaining balance is due 30 days prior to event. All Deposits are Non-Refundable.

www.coronaranch.com