



TANQUE VERDE RANCH 2025-2026 WEDDING GUIDE



TANQUE VERDE
RANCH® EST 1868

14301 E Speedway Blvd
Tucson, AZ 85748
800.234.3833

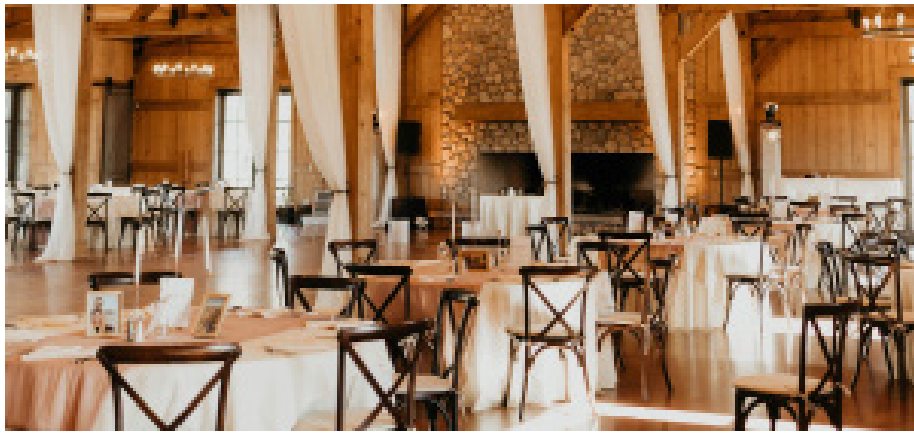


14285 E Speedway Blvd
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THE BARN LAWN





THE BARN





CACTUS VIEW LAWN





SAGUARO ROOM





DESERT VIEW TERRACE



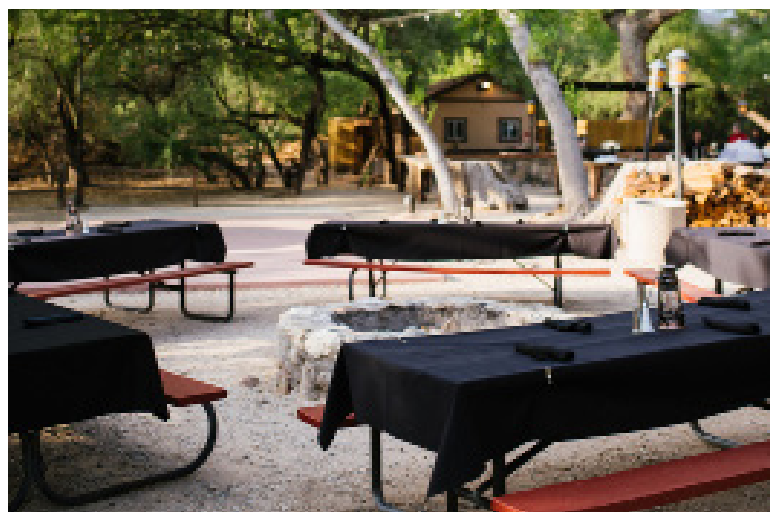


RINCON TERRACE





COTTONWOOD GROVE





THE OLD HOMESTEAD



SUNSET PHOTOS



LAKE CHORCHRAN



MESQUITE ARCH

PACKAGE PRICING

SITE FEE

Friday: \$3,500.00

Saturday: \$4,500.00

Sunday: \$2,500.00

Tax not included. Varies by date.

- Site fee covers a maximum number of 120 guests.
- Includes two venues. A third venue may be added for an additional fee, based on availability.
- Inquire within regarding pricing for ceremony only, reception only, daytime, and weekday weddings.

FOOD AND BEVERAGE MINIMUM REQUIRED

Friday: \$9,000.00

Saturday: \$10,000.00

Sunday: \$8,000.00

Service charge and tax not included. Varies by date.

PAYMENT SCHEDULE

FIRST DEPOSIT

Site fee plus tax with a signed contract

FOOD AND BEVERAGE MINIMUM

Divided into equal payments from date of contract signing, with final deposit payment due 60 days prior to event.

**Remaining estimated balance (including Hosted Bar) due 14 days prior to the event.*

THE RANCH WEDDING PACKAGE INCLUDES

Included Venues: Cactus View Lawn (*ceremony and cocktail hour*) and Saguaro Room (*dinner reception*).
Rincon Terrace and Desert View Terrace available for an additional fee.

- Wedding coordination (*see below*)
- Ceremony rehearsal
- Event spaces set for ceremony, cocktail hour, and dinner
- Resort grounds for photography (*based on availability*).
- Fruitwood folding chairs
- Tables for gifts, guestbook, cocktail hour and dinner reception, etc.
- Choice of house linens and napkins
- Cocktail hour beverage station set with water, iced tea, and lemonade
- Use of lawn games including cornhole and giant jenga
- Space heaters and wood burning fire pits
- Dance floor (*indoor only*)
- Cake cutting and service
- Menu tasting for up to four guests (*based on availability May-September*).

WEDDING COORDINATION INCLUDES

Leading up to your Wedding Day:

- List of TVR preferred wedding vendors
- Wedding Planners are preferred, but not required
- Banquet Event Orders, diagrams, and timeline outlining Ceremony, Cocktail Hour, and Reception
- Assistance with selections from food and beverage menus
- Room block coordination with TVR reservation department and your guests (*based on availability*)
- Estimated breakdown of charges provided two weeks prior to wedding day

On your Wedding Day:

- Oversee setup of all event spaces and food preparation, based on Banquet Event Orders
- Coordinate timeline with TVR teams and outside wedding vendors
- Run ceremony procession, based on rehearsal
- Arrange delivery of cards and gifts to Bridal Suite
- Complimentary Bridal Suite Turndown including Champagne and chocolate covered strawberries
- Introduction to your dedicated banquet captain

PACKAGE PRICING

SITE FEE

Friday: \$8,000.00

Saturday: \$9,500.00

Sunday: \$6,500.00

Tax not included. Varies by date.

- Site fee is based on a maximum number of 150 guests; each additional guest over 150 will have a corresponding fee of \$20.00+tax per person
- Inquire within regarding pricing for ceremony only, reception only, daytime, and weekday weddings.

FOOD AND BEVERAGE MINIMUM REQUIRED

Friday: \$15,000.00

Saturday: \$18,000.00

Sunday: \$12,000.00

Service charge and tax not included. Varies by date.

PAYMENT SCHEDULE

FIRST DEPOSIT

Site fee plus tax with a signed contract

FOOD AND BEVERAGE MINIMUM

Divided into equal payments from date of contract signing, with final deposit payment due 60 days prior to event.

**Remaining estimated balance (including Hosted Bar) due 14 days prior to the event.*

THE BARN WEDDING PACKAGE INCLUDES

Included Venues: Barn Lawn (*ceremony and cocktail hour*) and Barn Indoors (*dinner reception*)

- Wedding coordination (*see below*)
- Ceremony rehearsal
- Event spaces set for ceremony, cocktail hour, and dinner reception
- Resort grounds for photography (*Based to Availability*)
- Fruitwood folding chairs (*outside*) and wood cross-back chairs (*inside*)
- Custom barn furniture: whiskey barrel tables and chairs, wagon buffet tables, mesquite bar top with turquoise inlay
- Tables for gifts, guestbook, cocktail hour and dinner reception, etc.
- Choice of house linens and napkins
- Cocktail hour beverage station set with water, iced tea, and lemonade
- Space heaters and gas fire pits with custom wood benches
- Use of lawn games including cornhole, giant jenga and sparky for roping
- Mesquite inlaid dance floor (*indoor only*)
- Cake cutting and service
- Menu tasting for up to four guests (*based on availability May-September*).

TVR Ivory Draping, Up-lighting and Bistro Lighting available for an additional fee. Consult your Sales Manager for additional add-ons.

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On your Wedding Day:

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- Coordinate timeline with TVR teams and outside wedding vendors
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- Complimentary Bridal Suite Turndown including Champagne and chocolate covered strawberries
- Introduction to your dedicated banquet captain

WEDDING DAY WAKE UP

\$18.00++ per person

(Minimum of 10 people)

Assorted Breakfast Pastries *(Vegetarian)*

Cast Iron Cinnamon Rolls *(Vegetarian)*

Fresh Seasonal Sliced Fruit *(Vegan, GF, DF)*

Fresh Orange Juice, Apple Juice, and Cranberry Juice

Coffee and Assorted Hot Teas

Served with Cream and Sweeteners

PARFAIT BAR

\$12.00++ per person

Assorted Yogurts, Granola, Graham Cracker Pieces, Fresh Fruit and Berries,

Assorted Nuts and Seeds, Honey, Agave, and Chocolate Chips *(Vegetarian)*

PRE VOW CHOW

\$30.00++ per person

(Minimum of 10 people)

Choice of Two Sandwiches

Tea Sandwich Cucumber, Cream Cheese, and Fresh Dill on Artisan White Bread cut into quarters *(Vegetarian)*

Peanut Butter and Jelly on Tanque Verde Banana Bread cut into quarters *(Vegetarian)*

Chicken Breast Fresh Cilantro, Chipotle Mayonnaise, and Oaxacan Cheese on a Brioche Bun cut into quarters

BBQ Pulled Pork Sliders with Southwest Cole Slaw on a Brioche Bun

Prime Rib Sliders with Caramelized Onions and Cream Horseradish on a Brioche Bun

Choice of One Side

Fruit Skewers and Prickly Pear Yogurt

House-made Potato Chips with Buffalo Ranch Dressing *(Vegetarian)*

Soft Pretzels with Beer Cheese and Spicy Mustard *(Vegetarian)*

Includes Iced Tea and Lemonade

MIMOSA BAR

\$15.00++ per person

(Minimum of 10 people)

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice,

Grapefruit Juice, Sliced Oranges, and Strawberries

**Alcoholic Beverages available for an additional charge.*

**Gluten-free options available upon request*

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.

BUTLER-PASSED HORS D'OEUVRES

2025-2026

Included with plated dinner and select buffet dinner menus.
Additional hors d'oeuvres available for \$6.00++ per piece.

– COLD –

Truffle Burrata Crostini

White Truffle Oil, Italian Burrata, Crispy Shallot,
Balsamic Reduction (*Vegetarian*)

Spicy Tuna Poke Stack

Crispy Rice Cake, Sambal Aioli,
Micro Cilantro Garnish (*GF, DF*)

Flash-fried Artichoke Heart

Lemon Chive Aioli, Crisp Tartlet, Prosciutto,
Roasted Red Pepper Batonette

House-cured Salmon Stack

Phyllo Tart, Juniper Crust, Fennel Mousse,
Flash-fried Capers, Lemon Finish

Chile Seared Tuna

Seared Saku Tuna, Phyllo Tart, Wasabi Crema

Fig & Fog Crostini

Fig Jam, Humboldt Fog Goat's Milk Cheese,
Candied Pepitas, Walnut Beet Bread (*Vegetarian*)

– HOT –

Tropical Shrimp

Grilled Shrimp, Flash-fried wonton,
Passionfruit Habanero Puree (*DF*)

Chicken Manchaca Eggroll

Chicken, Cheddar Black Bean Medley, Flash-fried,
Tomatillo Salsa

Short Rib Tostada

Braised Guajillo Short Rib, Pickled Red Onion, Cotija Cheese,
Micro Cilantro Garnish on a Flash-fried Corn Tortilla (*GF*)
**Available with Jackfruit as a Vegetarian Option*

Sonoran Arancini

Arborio Rice, Charred Poblano, Bacon Crumble,
Elote Corn, Flash-fried in Panko Breadcrumbs,
Tomatillo Béchamel Finish (*GF*)

New Age Jalapeño Popper

Wonton Wrapper, Bacon, Cream Cheese and Jalapeno,
Drizzled with Bacon Agrodolce

Wild Mushroom Tartlet

Lions Mane, Maitake and Oyster Medley,
Shallot Infused Oil, Caramelized Onion Mousse
on a Crisp Tart Shell (*Vegetarian*)

Beef Chimichanga with Salsa and Guacamole

Shredded Beef, Cheddar Jack Cheese Blend,
Flash-fried, Micro Cilantro Garnish

Filet Mignon Bundle

Sliced Beef Tenderloin, Peppercorn and
Dijon Chive Aioli on Crisp Lavash

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**HOUSE-MADE TORTILLA CHIPS****\$300.00++ (serves 25 people)**

Green Chile Queso, Traditional Queso, Guacamole,
Fresh Salsa Fresca, and Pico de Gallo (*Vegetarian*)

TANQUE VERDE CRUDITÉ PLATTER**\$350.00++ (serves 25 people)**

House-Made Roasted Poblano Ranch, Buffalo Blue Cheese
Dip, Caramelized Onion Aioli, Carrot Sticks, Celery Sticks,
Red and Yellow Bell Peppers, Heirloom Cherry Tomatoes,
Watermelon Radish, Jumbo Citrus Brined Green Olives,
Jicama Batonette, Flash-fried Pita Chips (*Vegetarian*)

CHEF'S CHEESE BOARD**\$425.00++ (serves 25 people)**

Artisanal Cheeses, Fresh Berries,
Red and Green Grapes, Dried Fruit and Nuts,
Served with Lavosh and Crackers (*Vegetarian*)

TASTE OF THE MEDITERRANEAN BOARD**\$525.00++ (serves 25 people)**

House-made Lemon Tahini Hummus, Eggplant Baba
Ghanoush Dip, Cucumber Citrus Tzatziki, Stuffed Greek Grape
Leaves, Olive Oil-marinated Sundried Tomatoes, Pepperoncini,
Kalamata Olives, Citrus-marinated Green Olives, Brined
Capers, Thick-cut Cucumber Wedges served with Flash-fried
Pita Chips and Grilled Greek Style Pita Bread (*Vegetarian*)

CHEF'S CHARCUTERIE BOARD**\$600.00++ (serves 25 people)**

Artisanal Cheeses, Shaved Prosciutto, Salami, Spanish Chorizo, Mostarda, Roasted Red Peppers, Chef's Seasonal Pickled
Vegetable, Grain and Dijon Mustard, garnished with Fresh Berries, Red and Green Grapes, Dried Fruits and Nuts and
Marcona Almonds, Served with Lavosh, Crackers and Grilled Artisan Bread

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PLATED DINNER PACKAGE I

2025-2026

\$110.00++ per person

HORS D'OEUVRES

Choice of two hors d'oeuvres to be butler-passed during cocktail hour.

Choice of One Soup or Salad

SOUPS

Roasted Artichoke Bisque - Roasted Artichoke Hearts, Lemon Cream Base, topped with Crispy Shallot *(Vegetarian, GF)*

Caramelized Onion Soup - Caramelized Onions, Sautéed Leeks and Shallots, served with a Gruyere Crostini *(Vegetarian)*

SALADS

New Age Wedge - Iceberg Lettuce, Cherry Tomatoes, Red Onion, Smoked Blue Cheese, Candied Bacon, and Roasted Poblano Ranch Dressing *(GF)*

Spinach Crunch Salad - Toasted Pecans, Goat Cheese, Diced Apple, and Poppy Seed Vinaigrette *(GF)*

ENTRÉES

Choice of Two

Herb-roasted Chicken - Chicken Breast topped with Wild Mushroom Cream Sauce, served with Goat Cheese Herb-mashed Potatoes and Broccolini *(GF)*

Pomegranate Pork Tenderloin - Pepper-crusted Pork Tenderloin with Pomegranate Demi Glaze, served with Olive Oil Grilled Sweet Potato Medallions and Broccolini *(GF)*

Chile Honey-grilled Salmon - Salmon Fillet topped with Honey Chipotle Vinaigrette, served with Cotija Whipped Sweet Potatoes and Broccolini *(GF)*

Grilled Ribeye Steak - 8oz Ribeye with Roasted Garlic Demi Glaze, served with Gruyere Au Gratin Potatoes and Broccolini *(GF)*

VEGETARIAN ENTRÉES

Choice of One

Caramelized Three-onion Polenta Lasagna - Polenta Cake topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese, and Ratatouille Sauce *(Vegetarian, GF)*

Southwest Black Bean Corn Fritters - Sonoran Poblano Quinoa, Avocado Cream, Fresh Micro Cilantro, and Heirloom Tomato Salad *(Vegan, GF, DF)*

INCLUDES

Warm Fresh Baked Rolls and Whipped Butter

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

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PLATED DINNER PACKAGE II

2025-2026

\$120.00++ per person

HORS D'OEUVRES

Choice of three hors d'oeuvres to be butler-passed during cocktail hour.

Choice of One Soup or Salad

Choice of One Soup or Salad

SOUPS

Roasted Butternut Squash Bisque - Topped with Flash-fried Shallots and Cotija Cheese (*Vegetarian*)

Sonoran Minestrone - Chile Verde Chorizo, Orzo, and Calabacitas (*GF*)

SALADS

Roasted Pear Salad - Mesclun Spring Salad, Toasted Pecans, Goat Cheese, and Blood Orange Vinaigrette (*Vegetarian*)

Burrata Salad - Arugula Spring Mix Blend tossed with White Balsamic Basil Vinaigrette, Burrata, Micro Basil and Roasted Tomatoes, topped with Crispy Shallot Rings (*Vegetarian*)

ENTRÉES

Choice of Two

Macademia Nut-crusted Chicken - Chicken Breast topped with Tropical Chutney, served with Turmeric Rubbed Fingerling Potatoes and Truffle Asparagus

Prickly Pear Pork Chop - Pork Chop topped with Prickly Pear Demi Glaze, served with Grilled Sweet Potato Medallions and Truffle Asparagus (*GF*)

Tomatillo Poached Sea Bass - Sea Bass Fillet topped with Tomatillo Béchamel, served with Herb Roasted Fingerling Potatoes and Broccolini (*GF*)

Grilled New York Strip - 9oz. New York Strip Steak topped with Rosemary Bordelaise, served with Gruyere Au Gratin Potatoes and Truffle Asparagus (*GF*)

VEGETARIAN ENTRÉES

Choice of One

Caramelized Three-onion Polenta Lasagna - Polenta Cake Topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese, and Ratatouille Sauce (*Vegetarian, GF*)

Ponzu Seared Tofu - Roasted Root Vegetable Medley over Quinoa with a Miso Aioli (*Vegan, GF, DF*)

INCLUDES

Warm Fresh Baked Rolls and Whipped Butter

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

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PLATED DINNER PACKAGE III

2025-2026

\$135.00++ per person

HORS D'OEUVRES

Choice of four hors d'oeuvres to be butler-passed during cocktail hour.

Choice of One Soup or Salad

SOUPS

Parsnip Leek Bisque - Topped with Truffle Oil, Roasted Hazelnuts, and Micro Greens (*Vegetarian, GF*)

Wild Mushroom Miso - Wild Mushrooms, topped with Crispy Shallots (*Vegetarian, GF*)

SALADS

Grilled Radicchio and Fennel - Mesclun Spring Mix, Shaved Fennel, Balsamic Reduction, Shaved Manchego, and Olive Oil-marinated Radicchio (*Vegetarian, GF*)

Crispy Goat Cheese Medallion Salad - Baby Spinach, Pomegranate Aerials, Sliced Almonds, Fresh Berries, and Golden Balsamic Vinaigrette (*Vegetarian, GF*)

ENTRÉES

Choice of Two

Truffle Chicken - Chicken Breast Topped with Truffle Cream Sauce and Shallots, served with Boursin-mashed Potatoes and Glazed Top-on Petite Carrots (*GF*)

Butter Poached Halibut - Poached Halibut Fillet Topped with Citrus Gremolata, served with Herb-roasted Fingerling Potatoes and Broccolini (*GF,DF*)

Seared Diver Scallops - Scallops Topped with Preserved Lemon Reduction, served with Heirloom Tomato Risotto and Asparagus (*GF*)

Filet Mignon - 9oz. Filet Mignon topped with a Balsamic Reduction and Chopped Chives, served with Twice-Baked Mashed Potatoes, Balsamic Braised Onions and Glazed Top-on Petite Carrots (*GF*)

Guajillo Braised Short Rib - Short Rib Bathed in a Guajillo Reduction, served with White Bean Ragout, and Avocado Cilantro Pico De Gallo (*GF,DF*)

Peppercorn Crusted Lamb - Roasted Rack of Lamb topped with Mint Chimichurri, served with Charred Carrot Puree and Broccolini (*GF,DF*)

VEGETARIAN ENTRÉES

Choice of One

Caramelized Three-onion Polenta Lasagna - Polenta Cake Topped with Yellow Onions, Shallots, Green Onions, Wild Arugula, Goat Cheese, and Ratatouille Sauce (*Vegetarian, GF*)

Wild Mushroom Risotto - Creamy Risotto Topped with a Crispy Portobello Fritter (*Vegan, GF*)

INCLUDES

Warm Fresh Baked Rolls and Whipped Butter

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.

BUFFET DINNER PACKAGE I

2025-2026

\$95.00++ per person (Minimum order of 25 people)

HORS D'OEUVRES

Choice of two hors d'oeuvres to be butler-passed during cocktail hour.

SALADS

Ranch House Salad - Mixed Greens tossed with Cucumbers, Tomatoes, Onions, and Carrots, with Croutons on the side.
Served with House-made Ranch (*Vegetarian*) and Italian Dressings (*Vegan, DF*)

Southwest Caesar Salad - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese,
and Chile Lime Corn Tortilla Strips (*GF*)

Mediterranean Vegetable Salad - Grilled Zucchini, Yellow Squash, Kalamata Olives, Feta,
with Lemon Tahini Dressing (*GF, DF*)

Fresh Berry Salad - Baby Spinach, Fresh Berry Trio, Goat Cheese, Candied Walnuts, with Chipotle Raspberry Vinaigrette (*GF*)

ENTRÉES

Choice of Three

Herb-roasted Chicken - Chicken Breast topped with Wild Mushroom Cream Sauce (*GF*)

Pomegranate Pork Tenderloin - Pepper-crusted Pork, with a Pomegranate Demi Glaze (*GF*)

Chile Honey-grilled Salmon - Salmon Fillet topped with Honey Chipotle Vinaigrette (*GF*)

Herb-crusted Tri Tip - Served with Roasted Garlic Demi (*DF*) and Horseradish Cream (*GF*)
Available on a Carving Station - Add Chef for \$250.00+tax

Ponzu Seared Tofu - Roasted Root Vegetable Medley over Quinoa with a Miso Aioli (*Vegan, DF*)

SIDES

Choice of Two

Herb-roasted Fingerling Potatoes (*Vegan, GF, DF*), **Boursin-mashed Potatoes** (*Vegetarian, GF*),

Twice-baked Mashed Potatoes (*GF*), **Whipped Sweet Potatoes** (*Vegetarian, GF*), **Lemon Butter Orzo**,

Gruyere Au Gratin Potatoes (*Vegan, GF*), **Broccolini with Lemon Zest** (*Vegan, GF, DF*), **Asparagus with Truffle Oil** (*Vegan, GF, DF*),

Glazed Top-On Petite Carrots (*Vegan, GF, DF*), **Haricot Verts with Garlic Confit** (*Vegan, GF, DF*)

INCLUDES

Warm Fresh Baked Rolls and Whipped Butter

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

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BUFFET DINNER PACKAGE II

2025-2026

\$110.00++ per person (Minimum order of 25 people)

HORS D'OEUVRES

Choice of three hors d'oeuvres to be butler-passed during cocktail hour.

SALADS

Ranch House Salad - Mixed Greens tossed with Cucumbers, Tomatoes, Onions, and Carrots, with Croutons on the side.
Served with House-made Ranch (Vegetarian) and Italian Dressings (Vegan, DF)

Southwest Caesar Salad - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese,
and Chile Lime Corn Tortilla Strips (GF)

Chopped Wedge Salad - Crisp Romaine, Candied Bacon, Diced Avocado, Shaved Red Onion, Artisanal Blue Cheese,
Heirloom Cherry Tomatoes, with Blue Cheese Vinaigrette (Vegetarian, GF)

Roasted Root Vegetable Salad - Arugula, Olive Oil-roasted Seasonal Vegetables, Rainbow Quinoa, Candied Pepitas,
with Lemon Thyme Vinaigrette (GF)

ENTRÉES

Choice of Three

Macadamia Nut-crusted Chicken - Chicken Breast Topped with Tropical Chutney

Truffle Chicken - Chicken Breast topped with Truffle Cream Sauce, Shallots and Garlic (GF)

Seared Seabass - Sea Bass Fillets topped with Lemon Basil Béarnaise (GF)

Garlic Grilled Scampi - Sautéed Mexican White Shrimp served with Lemon Orzo and Garlic Butter Sauce

Herb-crusted Beef Tenderloin - Served with Au Poivre and Horseradish Aioli (GF, DF)

Peppercorn Crusted Lamb - Served with Mint Chimichurri (GF, DF)

Available on a Carving Station - Add Chef for \$250.00+tax

Ponzu Seared Tofu - Roasted Root Vegetable Medley over Quinoa with a Miso Aioli (Vegan, GF, DF)

SIDES

Choice of Two

Herb-roasted Fingerling Potatoes (Vegan, GF, DF), **Boursin-mashed Potatoes** (Vegetarian, GF),

Twice-baked Mashed Potatoes (GF), **Whipped Sweet Potatoes** (Vegetarian, GF), **Lemon Butter Orzo**,

Gruyere Au Gratin Potatoes (Vegan, GF), **Broccolini with Lemon Zest** (Vegan, GF, DF), **Asparagus with Truffle Oil** (Vegan, GF, DF),

Glazed Top-On Petite Carrots (Vegan, GF, DF), **Haricot Verts with Garlic Confit** (Vegan, GF, DF)

INCLUDES

Warm Fresh Baked Rolls and Whipped Butter

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.

BUFFET DINNER PACKAGE III

2025-2026

\$120.00++ per person (Minimum order of 25 people)

Includes Chef-Attended Entrée Stations

SALADS

Cucumber Aguachile Salad - Fresh Arugula topped with Cilantro Chile Dressing, Sliced Cucumbers, Shaved Red Onion, with Marinated Cherry Tomatoes (*Vegetarian, GF*)

Sonoran Chopped Salad - Fresh Romaine, Fire Roasted Corn, Jalapeño Bacon, Roasted Peppers, Cilantro, Black Beans, Queso Fresco, Jalapeño Cornbread Croutons, with Chipotle Ranch

Pork Belly Poblano Potato Salad - Heirloom Baby Marble Potatoes, Caramelized Onion, Garlic Lime Aioli, Charred Poblano, Crispy Pork Belly, Fresh Cilantro, with a Tajin Finish (*GF*)

SOUPS

Choice of One

Caldo de Queso - House-Made Vegetable Stock, Zucchini Squash, Yukon Gold Potatoes, Queso Panela Soft Cheese, Roasted Corn, Fresh Cilantro, and Charred Tomato Broth (*GF*)

Sonoran Crab Bisque - Lump Crab Meat, Cumin, Oregano, and Roasted Garlic Cream Broth (*GF*)

CHEF-ATTENDED ACTION STATION ENTRÉES

Choice of Two

Guajillo Over-night Braised Beef Brisket - Over-night Braised Brisket in Guajillo Broth (*GF, DF*)

Sonoran Beef Wellington - Prosciutto-wrapped Beef Tenderloin, Sonoran-inspired Duxelle, and Jalapeño-infused Horseradish Cream Sauce

Prickly Pear-brined Tenderloin - Marinated Pork Tenderloin with Local Prickly Pear Reduction (*GF, DF*)

Green Chile Salmon en Croute - Atlantic Salmon Wrapped in Puff Pastry Served with Lime Cilantro Cream Sauce

Espelette Dry-rubbed Beef Tenderloin - Sonoran Chimichurri (*GF, DF*)

SIDES

Epazote-marinated Vegetables - Chef's Choice of Grilled Seasonal Vegetables (*Vegan, GF*)

Charred Poblano Risotto - Cured Bacon, Poblano Cream Reduction, Roasted Corn (*GF*)

Heirloom-creamed Corn - Fire-roasted Peppers, Garlic Cream, Fresh Corn (*GF*)

Chicken Tinga Chilaquiles - Crisped Corn Tortillas, Red Chile Shredded Chicken, Warm Artisanal Mixed Cheeses, Green Chile Pico de Gallo (*GF*)

INCLUDES

Warm Artisanal Breads with Chipotle Honey Butter

DESSERTS

Strawberry Margarita Tartlets - Lime Custard in a Strawberry Tartlet Shell topped with Tequila Mousse, Fresh Strawberries, and Maldon Sea Salt (*Vegetarian, Nut Free*)

Mexican Hot Chocolate Bread Pudding - Spicy Double Chocolate Cookies (*Vegetarian, Nut Free*)

Prickly Pear and Citrus Cobblers - Prickly Pear Apple Filling topped with Citrus Crumble (*Vegetarian, Nut Free*)

Horchata Crème Brûlée - Spiced Rice Milk Custard finished with Bruleed Sugar (*Vegetarian, GF, Nut Free*)

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

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HACIENDA BUFFET

2025-2026

\$75.00++ per person (Minimum order of 25 people)

SALADS

Southwest Caesar Salad - Fresh Romaine tossed with Chipotle Caesar Dressing, Cotija Cheese, and Chile Lime Corn Tortilla Strips (GF)

Corn Elote Salad - Roasted Corn, Mayonnaise, Bacon, Parmesan Cheese, Cilantro, Chile Powder, Lime Juice, and Fresh Oregano (GF)

SOUPS

Choice of One

Tortilla Soup - Vegetable Stock, Corn Tortillas, Roasted Tomato, Onion, Poblano, Garlic, Corn, and Black Beans
Toppings Include: Corn Tortilla Strips and Cotija Cheese (Vegan, GF, DF)

Chicken Pozole - Tomatillo Stew with Chicken, Onion, Celery, Cilantro, Cumin, Garlic, Poblano, Coriander, Chili Powder, and Chicken Stock (GF, DF)

CHEF-ATTENDED COMAL STATION

Vegetables: Grilled Onions, Tri-colored Peppers, and Portobello Mushrooms (Vegan, GF, DF)

Choice of Three Proteins

Each additional item add \$3.00++ per person

Churrasco Steak (GF, DF), **Chipotle Chicken** (GF, DF), **Carnitas** (GF, DF), **Firecracker Shrimp** (GF, DF), **Blackened White Fish** (GF, DF)

Condiments: Pickled Jalapeños, Shredded Cheese, Cotija Cheese, Shredded Lettuce, Olives, Sour Cream, Pico de Gallo, Salsa, and Guacamole,

Served with Corn and Flour Tortillas

SIDES

Choice of One

Charro Beans (Vegan, GF, DF), **Black Beans** (Vegan, GF, DF), **Refried Beans** (Vegan, GF, DF)

Choice of One

Spanish Rice (Vegan, GF, DF), **Cilantro Lime Rice** (Vegan, GF, DF)

INCLUDES

Warm Green Chile Corn Bread with Whipped Honey Butter

House-made Tortilla Chips and Green Chile Queso (Vegetarian)

DESSERTS

Churro Bar - Served with Mexican Hot Chocolate Sauce, Salted Caramel Sauce, Margarita Whipped Cream, and Berry Compote (Vegetarian, Nut Free)

Tres Leches Cupcakes - Served with fresh fruit and a Milk Shooter (Vegetarian, Nut Free)

Key Lime Tarts - Lime Custard in a Tart Shell topped with Chantilly Cream and Lime Crystals (Vegetarian, Nut Free)

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.

COWBOY COOKOUT BUFFET

2025-2026

\$85.00++ per person (Minimum order of 25 people)

Includes Chef-Attended Grill

SALADS

Ranch House Salad - Mixed Greens tossed with Cucumbers, Tomatoes, Onions and Carrots, with Croutons on the side.
Served with House-made Ranch (*Vegetarian*) and Italian Dressings (*Vegan, DF*)

Grilled Chicken Salad - Chopped Romaine tossed with House-made BBQ Ranch Dressing, Diced Grilled Chicken, Red Onion, Tomatoes, Roasted Corn, and Black Beans (*GF*)

Red Potato Salad - Diced Red Potatoes, Fresh Dill, Green Onion, Mayonnaise, and Dijon Mustard (*Vegetarian, GF, DF*)

Corn Elote Salad - Roasted Corn, Mayonnaise, Bacon, Parmesan Cheese, Cilantro, Chile Powder, Lime Juice, and Fresh Oregano (*GF*)

CHILI

Ranch Chili - Beef Stock, Charred Diced Beef, Fire-Roasted Tomatoes, Bell Peppers, Sautéed Garlic, Onion, Black Beans, Pinto Beans, Lentils, Cholula, Worcestershire and Aji Amarillo (*GF, DF*)
Toppings Include: Sour Cream, Shredded Cheese, and Sliced Jalapeños

CHEF ATTENDED GRILLED ENTRÉES

Choice of Three

Prickly Pear BBQ-grilled Chicken Breast (*GF, DF*)

Grilled Salmon Filet (*GF, DF*)

Grilled Ribeye Steak - Cooked to Order (*GF, DF*)

BBQ Beef Brisket (*GF, DF*)

SIDES

Choice of Three

Ranch Baked Beans (*Vegan, GF, DF*)

Baked Potatoes - Toppings include: Sour Cream, Butter, Green Onions, Shredded Cheese and Bacon (*GF*)

Corn on the Cob with Whipped Butter (*Vegetarian, GF*)

Tanque Verde Ranch Roasted Poblano Macaroni and Cheese (*Vegetarian*)

Fire-roasted Mixed Vegetables - Cauliflower, Carrots, Broccoli, Zucchini, Yellow Squash and Red Peppers (*Vegan, GF, DF*)

INCLUDES

Warm Corn Bread Muffins with Whipped Honey Butter

Freshly Sliced Watermelon

DESSERTS

Cast Iron Apple Cobbler - Spiced Apple Filling topped with Crumble Crust (*Vegan, GF, Nut Free*)

Cast Iron S'mores - Toasted Marshmallow in a Toasted Graham Cracker Crust
topped with Dark Chocolate Honey Ganache (*Nut Free*)

BEVERAGES

Coffee, Assorted Hot Teas, Iced Tea, and Lemonade

Served with Cream and Sweeteners

++All prices are subject to a 25% service charge and prevailing tax rate, currently 6.1%.

CHEF ATTENDED ACTION STATIONS

2025-2026

\$250.00+tax Chef Fee per station (Minimum order of 25 people)

Enhance your Dinner Menu or add as a Late Night Food

ELOTE ACTION STATION

\$10.00++ per person

Fresh-shucked Corn, Lime Aioli, Cayenne Spiced Crisps, Sonoran Butter,
Fresh Cilantro, Cotija Cheese, and Grilled Jalapeños

SONORAN HOT DOG CART

\$12.00++ per person

Bolillo Buns, Bacon-wrapped All Beef Franks, Grilled Beef Franks, Charred Poblano Pico de Gallo,
Tajin Lime Aioli, Siracha Mayonnaise, Avocado, Refried Black Beans, Roasted Poblano Strips,
Cotija Cheese, Thick Cut Pickle Chips, and Sonoran Spiced Mustard

QUESADILLA STATION

\$12.00++ per person

Choice of Protein: Beef or Chicken

Includes: Black Bean Puree, Cotija Cheese, Red Onion, Cilantro, Green Onion, and Cheddar Cheese

Condiments Include: Sour Cream, Roasted Red Salsa, and Pico de Gallo and Guacamole

DIPPED FRUIT STATION

\$12.00++ per person

Fresh Fruit: Strawberries, Bananas, and Melons

Dipping Sauces Includes: Chocolate Fudge Sauce and Salted Caramel Sauce

Toppings Include: White Chocolate Praline, Rainbow Sprinkles, Marble Chocolate Shavings, and Toasted Pecans

MADE-TO-ORDER FRESH GUACAMOLE BAR

\$15.00++ per person

Avocado, Tomatoes, Lime Juice, Cilantro, Onions, Garlic, and Jalapenos.

Includes: Fresh Salsa Fresca, Fire-Roasted Salsa, Salsa Verde, and Fresh Corn Tortilla Chips

MADE-TO-ORDER MACARONI AND CHEESE STATION

\$20.00++ per person

Green Chile Cheddar Sauce, White Sauce, and Classic Cheese Sauce

Additions Includes: Mushrooms, Tomatoes, Caramelized Onions, Spinach, Bacon, and Chicken

TEQUILA SHRIMP FLAMBÉ

\$20.00++ per person

Shrimp, Bell Peppers, Red Onions, Garlic, Tequila, and Cilantro (GF, DF)

TACO CART

\$35.00++ per person

Choice of Two Proteins: Churrasco Steak, Chipotle Chicken, Carnitas, Firecracker Shrimp, Blackened White Fish (GF, DF)

**Each Additional Protein add \$5.00 per person*

Condiments Include: Grilled Onions, Tri-colored Peppers, Pickled Jalapenos, Shredded Cheese, Sliced Tomatoes, Lettuce,
Onions, Sour Cream, House-Made Roasted Salsa, Tomatillo Salsa, Guacamole, Flour and Corn Tortillas

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KID & VENDOR MEALS

2025-2026

KID'S MEALS

Choice of Plated Kid Meal or Half-priced Selected Buffet

\$25.00++ per person (Ages 4-11)

Fruit Cup, Chicken Tenders, Macaroni and Cheese, and a Cactus Cookie

VENDOR'S MEALS

Choice of Plated Vendor Meal or Half-priced Selected Buffet

\$25.00++ per person

Choice of Sandwich: Cheese Burger, Ham Burger, Veggie Burger, or Grilled Chicken Sandwich topped with Lettuce, Tomato, Onions served with a side of French Fries

STATIONED DESSERTS

\$72.00++ per dozen

(Minimum order of 3 dozen, per item)

Classic French Macarons - Almond Cookie Sandwiches in Assorted Flavors *(Vegetarian, GF)*

Assorted Petite Cheesecakes - Bite Size Cheesecakes *(Vegetarian)*

Italian Mini Cannolis - Ricotta Orange Cream and Chocolate Chips in a Cinnamon Spiced Shell *(Vegetarian, Nut Free)*

Pistachio Tartlet - Pistachio Mousse in a Tartlet Shell topped with Crushed Pistachios *(Vegetarian)*

Fruit Tart Galette - Fresh Fruit in a Flaky All-Butter Pie Crust topped with Vanilla Glaze *(Vegetarian, Nut Free)*

Vegan Coconut Macaroons - Aquafaba Meringue, Coconut, topped with Chocolate Ganache *(Vegan, GF, Nut Free)*

Strawberry Margarita Tartlet - Lime Custard in a Strawberry Tartlet Shell topped with Tequila Mousse, Fresh Strawberries, and Maldon Sea Salt *(Vegetarian, Nut Free)*

Loaded Brownie Bites - Cookie Dough, Crushed Oreos, Salted Pretzels, Toffee, and M&Ms *(Vegetarian)*

Petite Cobblers - Assorted Flavors in Tart Shell topped with Crumble Crust *(Vegan, Nut Free)*

Linzer Tortes - Raspberry Jam in a Hazelnut Crust topped with Snow Sugar *(Vegetarian)*

Peanut Butter Ganache Demitasse - Peanut Butter Chocolate Cremeux in a Chocolate Demitasse Shell topped with House-made Peanut Brittle *(Vegetarian)*

Tres Leches Cupcakes - Served with fresh fruit and a Milk Shooter *(Vegetarian, Nut Free)*

Mini Churros - Served with Mexican Hot Chocolate Sauce and Margarita Whipped Cream *(Vegetarian, Nut Free)*

Chocolate Covered Strawberries - Fresh Strawberries dipped and drizzled with choice of White or Dark Chocolate *(Vegetarian, Nut Free)*

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FRESH POPCORN BAR

\$6.00++ per person (Minimum of 10 people)

Chile Lime Salt, Truffle Salt, Popcorn Salt, and Ranch Salt
(Vegan, GF, DF)

FLAVORED COFFEE BAR

\$6.50++ per person (Minimum of 10 people)

Regular, Decaf, and Flavored Syrups and Assorted Herbal
Teas (Vegan, GF, DF) Sugar Cubes, Raw Sugar Sticks,
Cinnamon Sticks, Mexican Wedding Cookies,
and Whipped Cream

SUNDAE BAR

\$15.00++ per person (Minimum of 10 people)

Freshly Scooped Chocolate and Vanilla Ice Cream
Toppings Include:
Hot Fudge, Caramel Sauce, Mixed Berry Compote,
Whipped Cream, Sprinkles, M&Ms,
Macerated Strawberries, Crushed Pineapple,
Sliced Bananas, Crushed Oreo Pieces, Peanuts,
and House-made Toffee Bits (Vegetarian)

NACHO BAR

\$20.00++ per person (Minimum of 10 people)

Fresh Warm Tortilla Chips, Green Chile Cheese,
Traditional Nacho Cheese Sauce, Tomatillo Salsa,
House-made Roasted Red Salsa, and Guacamole
Toppings Include:
Shredded Chicken, Black Beans, Tomatoes, Yellow Onions,
Green Onions, Cilantro, Roasted Corn, Shredded Cheese,
Sliced Jalapeños, and Sour Cream

DONUT HOLE BAR

\$250.00++ per order

(Serves 25 people)

Toppings Include:
Chocolate Sauce, Caramel Sauce, Mixed Berry Compote,
Sprinkles, Powdered Sugar, Cinnamon Sugar, and
Whipped Cream (Vegetarian)

S'MORES

\$72.00++ per dozen

Marshmallows, Hershey's Chocolate,
and Graham Crackers (Vegetarian)

MINI BREAKFAST BURRITOS

\$84.00++ per dozen

Bacon, Egg, and Cheese
Chorizo, Egg, and Cheese
Egg and Cheese (Vegetarian)

PRIME RIB SLIDERS

\$96.00++ per dozen

Thinly Sliced Prime Rib, Caramelized Onions,
and Creamy Horseradish on a Brioche Bun

SOFT-BAKED PRETZEL BITES

\$125.00++ per order

(serves 25 people)

Served with Beer Cheese and Spicy Mustard (Vegetarian)

MINI SONORAN HOT DOGS

\$96.00++ per dozen

Bacon-wrapped Hot Dogs with Pico de Gallo,
Sriracha Mayonnaise, Avocado, Refried Black Beans,
Roasted Poblano Strips, and Cotija Cheese

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BAR MENU

2025-2026

We offer Hosted and Cash Bars. Pricing is based on consumption.
\$250.00+tax per Bartender (One Bartender recommended per 120 guests)

PREMIUM BAR

\$10.50++ each

Absolut, Tanqueray, Flor de Cana, Captain Morgan,
Hornitos, Jim Beam, Jack Daniels, Johnnie Walker Red,
and Dewar's

ULTRA-PREMIUM BAR

\$13.50++ each

Ketel One, Tito's, Bombay Sapphire, Corralejo Silver,
Sailor Jerry Rum, Bacardi, Crown Royal, Makers Mark, and
Johnnie Walker Black

BEER

Domestic Beer - \$7.00++ each

Bud Light, Miller Lite, Coors Light, and Michelob

Premium Beer - \$8.00++ each

Corona, Dos Equis Amber, Dos Equis Lager, Barrio Blonde,
Barrio Citrazona IPA, Lagunitas IPA, and O'Doul's (N/A)

HARD SELTZERS

\$9.00++ each

White Claw, Finnish Long Drink, Betty Booze

(Assorted Flavors)

HOUSE WINE

\$9.00++ per glass / \$36.00++ per bottle

Chardonnay
Cabernet Sauvignon
Champagne
Prosecco

(Additional Wines available from our TVR Wine Menu)

SODA/WATER

Assorted Sodas - \$4.00++ each

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water,
and Club Soda

Bottled Water - \$4.00++ each

Sparkling Bottled Water - \$4.00++ each

GALLON COCKTAILS

(22 drinks per gallon)

House Margaritas - \$179.00++ per gallon

Tequila and Margarita Mix

Prickly Pear Margaritas - \$199.00++ per gallon

Tequila, Margarita Mix, and Prickly Pear Syrup

Mango Jalapeño Margaritas - \$199.00++ per gallon

Tequila, Margarita Mix, and Mango Jalapeño Syrup

Apple Spiced Old Fashioned - \$199.00++ per gallon

Four Roses Bourbon, Liquid Alchemist Apple Spice,
Bitters, and an Apple Slice

Kentucky Lemonade - \$199.00++ per gallon

Four Roses Bourbon, Lemon Juice, Simple Syrup,
Lemon Slice, and Topped with Club Soda

Tanque Verde Mule - \$199.00++ per gallon

Vodka, Lime, Bitters, and Ginger Beer

Prickly Pear Lemon Drop - \$199.00++ per gallon

Vodka, Limoncello, Cointreau, Prickly Pear Syrup

White Peach Sangria - \$199.00++ per gallon

White Wine, Peach Concentrate, Brandy, Simple Syrup
and Sliced Strawberries

GALLON MOCKTAILS

(Non-Alcoholic, 22 drinks per gallon)

Rancher's Citrus Sunset - \$129.00++ per gallon

Club Soda, Simple Syrup, Blood Orange Juice, Garnished
with Cherries and an Orange Slice

Prairie Blossom - \$129.00++ per gallon

Lemonade, Prickly Pear Puree, Garnished with a Sugar
Rim and a Lime Wedge

Buckin' Mule - \$129.00++ per gallon

Lime Juice, Ginger Beer, Simple Syrup, Jalapeno Syrup,
Garnished with a Tajin Rim and a Lime Wedge

Tanque Verde Ranch practices a responsible consumption policy. Excessive consumption of alcoholic beverages is strictly prohibited. Tanque Verde Ranch reserves the right to refuse service to anyone. All drink prices are subject to change.

We reserve the right to limit alcohol consumption and close bars at our discretion.

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