Group Sales Department
520.618.4850
www.pimaair.org

All information, including quoted prices, is subject to change without notice & is only guaranteed upon the completion & signing by both parties of the catering contract.
ABOUT US

- Pima Air & Space Museum is one of the largest aviation museums in the world & the largest non-government funded aviation Museum in the United States.
- The Museum maintains over 350 aircraft and spacecraft and more than 125,000 artifacts.
- Five Aviation hangars totaling more than 177,000 feet of exhibit space. Highlights include General Aviation and WWII Aviation.

- Pima Air & Space Museum has over 180 volunteers who bring the collection to life with their in-depth knowledge.
SITE FEES

Special Event Site Fees
$2,000 for the first 100 guests. $10.00 per person thereafter.

Fee includes:
• Main Hangar for 4 hours
• Tables
• Chairs for up to 340 guests.
• Linens
• All A/V needs

Pima Air & Space Museum is responsible for set up, service and event clean-up.

Wedding Ceremony Site Fees
$1,000 ceremony set up fee.

Food and Beverage Minimum
$1500.00 plus Service and Tax.

*No collections of donations, fundraising or sales, whether for charity or for profit, shall be allowed on the premises of the Pima Air and Space Museum.

Group Sales 520.618.4850

gjones@pimaair.org

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AGREEMENT & POLICIES

All reservations and arrangements are subject to museum regulations, and the following terms and conditions:

1. **Time Limit:** 4 hour rental of Main Hangar for special events. Extra time will be charged at $250 an hour plus additional bartending fee. 3:00 PM access to set-up the room for evening events is not part for the allotted time.

2. **Deposit:** No tentative reservations are made. A $1000 Deposit is required at the time that reservations are made and are fully refundable with-in 60 days of event. Deposits will be applied to the balance of the event.

3. **Refunds:** Monies on deposit will be refunded when cancellation is made at least 60 days or more prior to the reserved event date.

4. **Guarantee:** Your guarantee must be received by 12:00 noon, 7 working days prior to the event. When making reservations for your event, an attendance guarantee number is required. All balances are due at this time and payable based upon the minimum guarantee number.

5. **Balances:** All balances are due and payable 1 week prior to the event.

6. **Food:** All food items (except wedding cakes) will be provided by Pima Air and Space Museum. In figuring the total food and beverage price, we add 20% service & gratuity and 8.7% sales tax to all food and beverage items. Food and Beverage Minimum is $1500.00 plus Service and Tax.

7. **Alcohol:** Pima Air and Space Museum is the only authorized licensee for selling or serving liquor on the premises. By law, no alcoholic beverages may be brought to the premises including the parking lot. No alcoholic beverages will be served to anyone without legal identification. Pima Air and Space Museum practices a Reliable Consumption Policy and reserves the right to refuse service to anyone, and to end a special event if laws are violated.

8. **Insurance:** At its sole cost and expense, the **Renter** shall procure and maintain all insurance from an insurance company acceptable to **PASM. If you need assistance obtaining Special Events Insurance:**

   **The Mohoney Group David Perks dperks@mahoneygroup.com**
CONTRACTED EVENT RULES

The following policies have been instituted to preserve and protect the spaces and collections of Pima Air and Space Museum.

**Prohibited Activities**

- No Political actives, including solicitations for candidates; campaign kick offs, or other activities directed toward a partisan candidate, political party or partisan political group.
- No sale of non-Pima Air and Space Museum products such as books etc.
- No sales or collections of donations or fundraising, whether for charity, non-profit or for profit, shall be allowed on the premises of the Pima Air and Space Museum, or announced on the premises. No raffles, silent or live auctions are permitted.
EVENT SPACES

- Imagine dinning under the wings of aviation history!
- For groups of 120 or less, sit next to the SR-71 Black Bird Spy Plane.
- Over 20,000 square feet of event space in our hangars.
- Flight Central can seat up to 400 people for your event and standing for up to 700.

- The museum grounds boast over 80 acres and 350 aircraft.
- Available for special events are the exploration of Hangar 3 “The European Theater” and Hangars 4 and 5 “The South Pacific Theater” *pending docent availability.

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EVENTSPACES
For the Bride And Groom

- Tie the Knot under the beautiful and impressive wings of the SR-71 Black Bird Spy Plane...a wedding no one will soon forget!

- Imagine your wedding photos taken as the setting sun creates a one of a kind backdrop. Have your pictures taken next to your favorite aircraft from our old-fashioned Constellation “Columbine” which was President Dwight D. Eisenhower’s Plane to our fast flying F-18 Blue Angel Jet.

- Dance your first dance as husband and wife under a MiG-15 and next to the F-4 Thunderbird Jet.

- Wedding Ceremony Set up fee $1000.00

- Facility Fee $2000.00 for first 100 guest and $10 per person for each additional guest. See page 9 for complete facility fee details and pricing.
Our chefs can prepare everything from lively food stations that get your group moving, to elegant plated sit-down gourmet dinners.

Whether you want to relax with a beer and a burger or host a black-tie affair...Pima Air & Space Museum can achieve your vision.

Enjoy excellent in-house catering provided by our Flight Grill chefs.

Host your next breakfast meetings, business luncheons or special events next to aviation history.

We are happy to customize a menu for your group and will work closely with you to ensure that it is prepared exactly as you wish.

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BAR SERVICE

▪ Pima Air & Space Museum provides full bar service – cash bar, ticketed, partial hosted, or a full hosted bar, it’s up to you!

▪ We are happy to work with you to make your event special.

▪ Six unique “nose-art” bars made from actual aircraft tops off the aviation theme!

▪ Want to advertise your custom logo? Consider a classic ice sculpture!

▪ Utilize more than one location for your evening; start with cocktails by the SR-71 Blackbird Spy Plane and end with dinner by the Tomcat!

▪ We offer a custom cocktail; the “Blue Bomber” along with premium liquors, domestic, craft and imported beers as well as several house wines.

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FACILITY PRICING

Facility rental fees apply to all parties wishing to use the Pima Air & Space Museum for private or corporate events taking place after regular operating hours. **This fee is in lieu of admission and covers operational costs, “on-hand” tables and chairs (seating up to 340 people), basic linens, special event lighting, sound system/stage/Mic and docents.** The rental fee covers a four-hour event. Functions may not begin prior to 5:00 PM and must conclude by midnight. Overtime facility rental charges of $250.00 an hour will apply for all events exceeding the four-hour time period. A deposit and a signed rental agreement are required in order to book your event. Prices are subject to change and are only guaranteed once the deposit and signed agreement are received by PASM. Facility rental fees are as follows:

- **Flight Central Hangar (groups of up to 400)**
  - Rental: $2,000.00 for up to 100 guest
  - $10.00 for each additional guest
  - $1000.00 Wedding Ceremony set-up
  - $1500.00++ Food minimum

- **Flight Grill Restaurant (groups of 20-100)**
  - Rental: $8.00 per person ($600.00 minimum)
  - $1000.00++ Food minimum

BAR PRICING

<table>
<thead>
<tr>
<th>Item</th>
<th>No-Host</th>
<th>Hosted</th>
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<tbody>
<tr>
<td>CASH BAR HOSTED BAR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soda/Bottled Water</td>
<td>$3.50</td>
<td>$2.75++</td>
</tr>
<tr>
<td>Domestic Bottled Beer</td>
<td>$5.00</td>
<td>$4.25++</td>
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<tr>
<td>Imported Bottled Beer</td>
<td>$6.00</td>
<td>$5.00++</td>
</tr>
<tr>
<td>Cabernet, Chardonnay or Pinot Noir</td>
<td>$8.00</td>
<td>$7.00++</td>
</tr>
<tr>
<td>Premium Cocktails</td>
<td>$9.00</td>
<td>$8.00++</td>
</tr>
<tr>
<td>Top Shelf Cocktails</td>
<td>$11.00</td>
<td>$10.00++</td>
</tr>
<tr>
<td>House Wine by the Bottle</td>
<td>$28.00</td>
<td>$25.00++</td>
</tr>
</tbody>
</table>

**FLAT FEE BAR RATES**

- Four hour hosted bar- *$25.00++
- Five hour hosted bar- *$30.00++

*Bartender fee per bar is $75 per hour. This fee is waived with a hosted four or five hour flat bar fee.

"++" = 20% service and 8.7% tax
**APPETIZER MENUS**

**TABLED STARTERS**

- **Blue & White Corn Tortilla Chips** $6.95++ per person
  - pico de gallo & guacamole

- **Market Fresh Vegetable Crudité** $5.00++ per person
  - with chipotle ranch dip

- **Fresh Seasonal Fruit & Assorted Berries** $6.50++ per person

- **Domestic & Imported Cheese Display** $6.95++ per person
  - with red grapes and assorted cheese & crackers

- **Artisan Salami & Cheese Display** $11.00++ per person
  - chef's assorted salami & imported cheese selection with local ripe tomatoes, fresh basil & olive oil, pepperoncini & cherry peppers

- **Antipasto Platter** $14.95++ per person
  - chef’s assorted salami, sausage, prosciutto, smoked provolone, fresh mozzarella, marinated roasted peppers, local tomatoes, pepperoncini, cucumbers, marinated artichokes, pickled kalamata olives & cauliflower, lavosh crackers, torn breads, basil pesto, olive tapenade & roasted garlic hummus

"++" = 20% service and 8.7% tax
TRAY PASSED HORS D’OEUVRES

Honey Goat Cheese Tartlets $3.50++
per person honey sweetened chevre & peppadew filled phyllo cup with toasted pistachios

Mozzarella & Tomato Canape $3.50++ per person
fresh mozzarella, cherry tomato, basil pesto on grilled focaccia

Smoked Salmon & Sandia $3.50++ per person
chile compressed watermelon topped with nova salmon, crème fraîche & tobiko

Shrimp Lejon $5.00++ per person
horseradish rubbed shrimp, bacon wrapped & dijon espuma

Mojo Chicken Skewer $4.00++ per person
mojo brined chicken, caramelized pineapple, maui onion & red jalapeño syrup

Continued on page 12

"++" = 20% service and 8.7% tax
**APPETIZER MENUS**

**TRAY PASSED HORS D’OEUVRES**

- **Street Quesadilla Manchego** $3.50++ per person  
  corn gordita, roasted corn, blended manchego cheese & coriander tomato fresca

- **Pork Sui Mai** $4.00++ per person  
  asian pork stuffed dumpling, asian pear guacamole, soy-lime dressing & sesame

- **Parma Prosciutto & Fig** $3.50++ per person  
  parmesan wafer, mission fig jam, roasted garlic clove & shaved prosciutto

- **Crab Salad BLT** $4.50++ per person  
  lemon & fennel crab salad, bacon, watercress, desert gold tomato on grilled focaccia

- **Michelada Ceviche Shooter** $5.00++ per person  
  citrus shrimp, white fish, avocado, poblano, cilantro & cucumber marinated in beer & tomato juice

"++" = 20% service and 8.7% tax
DINNER BUFFETS

All buffets include one entrée in addition to your choice of salad, one starch & one vegetable, along with assorted crusty rolls, butter & fresh brewed coffee. To have your buffet dinner plated and served, please add $3 per person. The chef is happy to accommodate any special dietary requests for your guests with proper notice.

CHICKEN
Chicken Breast naturally raised $33++ per person
(Please select one sauce)

Prickly Pear BBQ Glaze
sweet & smokey cactus-chile sauce

Chorizo & Green Chile Cream
spicy chorizo & cream cheese sauce finished with cilantro & lime

Wild Mushroom Marsala
marsala wine & shallot reduction finished with demi glacé & mushrooms

Sauce Provencal
crushed tomato, artichokes, olives, capers, chablis with herbs de provence

Honey Dijon Velouté
rich chicken stock, grained dijon mustard, sweetened with mesquite honey

Peppadew Beurre Blanc
buttery piquant fruit sauce finished with sun-dried tomatoes

To add a Bistro Filet or Salmon with choice of sauce in addition to your chicken selection, please add $11++ per person
To add a Vegetarian or Vegan entrée to your chicken selection, please add $7++ per person

"++" = 20% service and 8.7% tax
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DINNER BUFFETS

All buffets include one entrée in addition to your choice of salad, one starch & one vegetable, along with assorted crusty rolls, butter & fresh brewed coffee. To have your buffet dinner plated and served, please add $3 per person. The chef is happy to accommodate any special dietary requests for your guests with proper notice.

BEEF
(Please choose cut of beef and one sauce)
U.S.D.A. Choice Beef Bistro Filet 7 oz. $41++ per person
Flank Steak 6 oz. $41++ per person
New York 10 oz. $47++ per person
Ribeye 12 oz. $50++ per person
Filet Mignon 7 oz. $50++ per person

Ancho & Poblano Demi Glace
pinot noir & ancho reduction enriched with demi glace & poblano peppers

Tomato Romesco
smoked tomato, red pepper & toasted almond coulis finished with tarragon & lemon peel

Chimichurri
argentinian cilantro, parsley, lemon & garlic purée

NitroStout Gastrique & Bleu Cheese
left hand milk stout & cane sugar glaze topped with bleu cheese

Peppercorn & Brandy Cream
caramelized onions, flamed brandy & green peppercorns demi glacé & cream

Burgundy Mushroom Demi
wild mushrooms simmered in burgundy finished with demi glacé & butter

"++" = 20% service and 8.7% tax
DINNER BUFFETS

All buffets include one entrée in addition to your choice of salad, one starch & one vegetable, along with assorted crusty rolls, butter & fresh brewed coffee. To have your buffet dinner plated and served, please add $3 per person. The chef is happy to accommodate any special dietary requests for your guests with proper notice.

SEAFOOD
(Please choose type of fish and one sauce)

Salmon 5 oz. $42++ per person
Halibut 6 oz. Market Price**
RubyTrout 7 oz. $42++ per person
Mahi Mahi 6 oz. $40++ per person

Gingered Watermelon Coulis
puréed fresh watermelon, chile powder, crystalized ginger & shoga

Avocado Beurre Blanc
arizona citrus, white wine butter sauce finished with avocado

Poblano Vera Cruz
tomatoes stewed with spanish olives, capers & fresh oregano

Sweet Corn Sauce & Red Pepper Jam
Sweet corn with sweet & spicy pepper jam

"++" = 20% service and 8.7% tax
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DINNER BUFFETS

All buffets include one entrée in addition to your choice of salad, one starch & one vegetable, along with assorted crusty rolls, butter & fresh brewed coffee. To have your buffet dinner plated and served, please add $3 per person. The chef is happy to accommodate any special dietary requests for your guests with proper notice.

Vegetarian (V)-can be prepared vegan on request

Eggplant Tagine & Apricots (V)
moroccan style stew, spices, chickpeas, tomato & onion

Moussaka
eggplant casserole, potatoes, tomatoes, squash, onions & feta bechamel sauce

Stuffed Portabella (V)
chimichurri grilled zucchini, yellow squash & roasted tomatoes

Cheese Tortellini Primavera
basil pesto, roasted artichokes, squash, mushrooms & tomatoes

Mushroom Gnocchi (V)
potato dumplings, wild mushrooms & spinach

Chile Relleno
golden battered oaxcan cheese stuffed chile with enchilada verde sauce

Vegetarian Meatloaf (V)
mushrooms, onions & carrots, baked in sweet chile sauce

“Meat” Balls (V)
soyrizo balls in tomato sauce

"++" = 20% service and 8.7% tax
SIDE SELECTIONS

All buffets include your choice of salad, one starch & one vegetable

**SALAD**

**Flight Central Salad**
Artisan greens, cherry tomatoes, english cucumber, queso fresco, burgundy cranberries, focaccia crouton choose two dressings: raspberry vinaigrette, jalapeño cilantro vinaigrette or buttermilk ranch dressing

**Arizona Caesar Salad**
Romaine lettuce, chile lime pepitas, queso fresco, sweet corn, roasted red peppers & green chile-cilantro caesar

**Spinach & Berry Salad**
Baby spinach, fresh seasonal berries, feta cheese, spicy walnuts & lemon poppyseed dressing

**Roasted Beet Salad**
Arugula, red & gold beets, goat cheese, citrus segments, candied pecans & ancho orange dressing

**STARCH**

*(please choose one)*
Roasted garlic & chive whipped potatoes
Sour cream & dijon whipped potatoes
Rustic scalloped potatoes & thyme
Roasted new potatoes with herbs & garlic
Pepper jack au gratin potatoes
Israeli cous cous with charred scallion, tomato & roasted garlic
Lemongrass scented basmati rice, golden raisins & chopped pistachio
Cilantro infused rice
Wild rice pilaf

**VEGETABLE**

*(Please choose one)*
French green beans with hazelnut oil, lemon zest & filberts
Truffle roasted cauliflower & parmesan
Sautéed zucchini & tomato fricasse
Sautéed vegetable medley
Ancho chile & lime buttered carrots
Calabacitas with oxacan cheese sauce
Brown sugar roasted butternut squash & red chile
Eggplant sauté with olives & escarole

"++" = 20% service and 8.7% tax
DESSERT SELECTIONS

BUFFALO TRACE BOURBON PECAN PIE $7.50++
with vanilla bean whipped cream

RED VELVET CAKE $8.50++
with cream cheese frosting & chocolate smear

CARAMEL APPLE BOURBON TART $7.50++
with espresso whipped cream

CHOCOLATE DECADENCE $8.50++
with a duet of raspberry and white chocolate sauces and fresh berries

ESPRESSO LACED CHOCOLATE MOUSSE FILLED BRANDY BASKETS $8.50++
with fresh berries

CRÈME BRÛLÈE TRILOGY $10.50++
espresso, vanilla bean and chocolate with fresh berries

"++" = 20% service and 8.7% tax
ADDITIONAL OFFERINGS

SONORAN BUFFET $32++ per person

PLEASE CHOOSE TWO ENTRÉES from the following:
Carne Asada Fajitas with Tequila Peppers & Onions
Grilled Chicken Fajitas with Tequila Peppers & Onions
Chicken Enchiladas with Enchilada Verde Sauce
Cheese Enchiladas with Red Enchilada Sauce
Carne Asada Soft Tacos
Green Chile Tomatillo Chicken Soft Tacos
Mushroom Picadillo Soft Tacos
Pork Machaca Soft Tacos
Cilantro Lime Tilapia Soft Tacos
Pork Colorado Soft Tacos
Add $7.00++ per person for each additional entrée

Please choose 2 side choices from the following:
Cheesy Calabacitas
Ranchero Black Beans
Cilantro Infused Rice
Refried Beans
Nopales & Corn
Add $3.50++ per person for each additional side

Served with fresh flour and corn tortillas, guacamole, arbol salsa, crispy tortilla chips, lettuce, tomato & onion
Fresh Brewed Coffee Station

"++" = 20% service and 8.7% tax
ADDITIONAL OFFERINGS

RANCH HOUSE BBQ $34++ per person

Includes:
**Vaquero Green Salad**
tumbleweed onions, sweet dried corn, cucumbers, black olives, tomatoes, cheddar cheese, tortilla strips, cilantro vinaigrette & chipotle ranch dressing

**PLEASE CHOOSE TWO ENTRÉES from the following:**
Braised Brisket + Sweet Chile BBQ
Grilled Chicken Breast + Charred Onion Relish
Whiskey Braised Brats + Stout Glaze
Grilled Pork Chop + Caramelized Peach Sauce
Beer Brined Chicken Quarters + Honey Jack BBQ
Pulled Carolina Pork + Brioche Buns + Sweet & Sassy BBQ
Add $7.00++ per person for each additional entrée

**Please choose 2 sides from the following:**
Charro Ranch Beans
Cinnamon Braised Collards
Baked Potatoes with Sour Cream & Chives
Jalapeño Cheddar Cornbread with Mesquite Honey Butter
Poppyseed Coleslaw
Grilled Vegetable Medley
Corn on the Cob
Add $3.50++ per person for each additional side

**Fresh Brewed Coffee Station**

"++" = 20% service and 8.7% tax
ADDITIONAL OFFERINGS

BRUNCH RECEPTION $28++ per person

Chef Attended Omelet Station
omelets & eggs made to order with mixed cheeses, mushrooms, green chiles, ham, sweet peppers, scallions, smoked salmon, bacon, sausage, fresh herbs, salsa de casa & assorted hot sauces

Fresh Seasonal Sliced Fruit & Berry Landscape Sonoran Skillet Potatoes with Peppers & Onions Petite Croissant Sandwiches
prickly pear chicken salad with pecans & dried cherries and tuna-crab salad with lettuce, tomato & onion

Beverages
Prickly Pear Lemonade, Iced Tea, Fresh Brewed Coffee & Water
Add fresh orange juice for $2++ per person

BRUNCH ADDITIONS
Cheese Blintz with Drunken berries $4++ per person
Smoked Thick Cut Bacon & Sausage $4++ per person
Tossed Hyperlocal Greens with Lemon and Olive Oil $3.5++ per person
Fresh Baked Scones with whipped butter & chef’s preserves $4.5++ per person
Southwestern Chorizo & Cheddar or Roasted Vegetable Cream Cheese Strata $6.95++ per person
Chef Attended Waffle Bar Green Chile Blue Corn and Buttermilk Waffles Seasonal Fruit Toppings Assorted Syrups Powdered Sugar, Chantilly Cream & Mesquite Honey $12++ per person

"++" = 20% service and 8.7% tax