

## GENERAL INFOMATOIN

## **EVENT SPACE RENTALS**

#### **Flight Central**

Accommodates up to 300 guests

Access to stage

Full AV equipment access

Surrounded by multiple aircraft including: F4 Phantom II, Huey, and the Tom Cat.

#### **Spirit of Freedom**

Accommodates up to 120 guests
Recommend for smaller, more intimate events
Has access to sound
Events are held next the SR-71 Black Bird

#### Flight Grill

Accommodates up to 100 guests

Recommend for smaller, more intimate events

No access to AV equipment

Temperature controlled and overlooks the outdoor exhibits (only visible during the day)





FLIGHT CENTRAL



SPIRIT OF FREEDOM

# TERMS AND CONDITIONS

- All Event Bookings must be made at least 3 weeks prior to the event date.
- To hold your date a deposit must be paid in full at the time of booking.
- A minimum of \$1500 plus tax and gratuity on all food service
- A 20% service and gratuity fee will be charged on all events. Food will be taxed at 8.7% tax rate.
- All deposits will be applied to the balance of the event total.
- Cancellations made a minimum of 60 days prior to the event will have their deposit refunded.
- Cancellations made 60 days or less to the date of the event will forfeit their deposit.
- Final Numbers for event are due a minimum of 2 weeks prior to the event. No changes can be made after this time.
- Final Payment is due at the time of final numbers, 2 weeks prior to the event.
- Bar expenses are the only cost that can be paid the night of the event.
- No outside catering is allowed with the exception of wedding cakes.
- No political activities, including solicitations for candidates, campaign kick offs, or other activities directed toward a partisan candidate/group may take place on museum grounds.
- No Sales of non Pima Air and Space Museum products such as books permitted on grounds.
- No fundraising, sales, or collection of donations for charity, non-profit, or for profit shall be allowed /announced on premises. This includes silent or live auctions.

# SPECIAL EVENTS INSURANCE

At the sole cost of expense, the Renter shall procure and maintain all insurance from an insurance company acceptable to Pima Air and Space Museum. the renter may purchase a policy directly from Pima Air and Space Museum or if assistance is needed in obtaining specials events insurance the may contact: the Mahoney Group David Perks Dperks@mahoneygroup.com



# FLIGHT CENTRAL/SPIRIT OF FREEDOM

Please note that during our peak busy season their will be an additional fee of \$1000 added on to the site fee.

\$2000 for the first 100 guests and \$20.00 per person thereafter, for up to 4 hours- June-January \$3000 for the first 100 guests and \$20.00 per person thereafter, for up to 4 hours- Feb-May \$250 per hour for additional hours

#### Site fee includes:

Access to the Main Hangar for up to 4 hours

Tables and chairs

Linens (red, white, or blue)

A/V access (screen, podium, microphones, lights, and sound system)

Set up and clean up of event

#### Deposit fee:

\$2000 deposit fee due at time of booking for June-January bookings \$3000 deposit fee due at time of booking for Feb-May bookings

## FLIGHT GRILL

\$1000 for a max of 100 guests and up to 4 hours June-January during the peak season of Feb-May we can not accommodate events inside the Flight Grill.

#### Site Fee includes:

Tables and chairs Linens (red, white, or blue) Event set up and take down

### **Deposit Fee:**

\$1000 deposit fee due at time of booking

# **WEDDING CEREMONY SITE**

\$1000 ceremony set up fee for up to 100 guest

We can not accommodate a space for the brides/grooms to get dressed in , all members of the bridal party must arrive already dressed with hair and make-up done.

# JOHN R. STITT MEETING ROOM

\$250 for a max of 100 guest and up to 4 hours

#### Site Fee includes:

Tables and chairs

A/V Access (screen, podium, microphones, lights, and sound system)



## CHIPS AND SALSA

## Serves up to 50 guests

Add freshly made guacamole and pico -

## SEASONAL FRESH FRUIT TRAY

## Serves up to 50 guests

Splashed with lime and mint

## SEASONAL VEGETABLE TRAY

## Serves up to 50 guests

Arizona grown vegetables served with chef created dipping sauce

# SWEDISH MEATBALLS

# Serves up to 50 guests

House made Swedish meatballs glazed in chef created sauce

# SAUSAGE STUFFED MUSHROOMS

# Serves up to 50 guests

Seasoned ground pork stuffed in a mushroom topped with parmesan cheese

# CHEESE PLATTER

# Serves up to 50 guests

Imported and domestic cheese served with assorted artisan crackers and bread

# ANTIPASTO PLATTER

# Serves up to 50 guests

Cured meats with olives, pepperoncinis, mushrooms, and assorted cheeses

# PROSCIUTTO WRAPPED MELON

# Serves up to 50 guests

Finished with balsamic drizzle



## BUFFET

### LA CASA SOUTHWEST BUFFET

Includes: Hard shells/Soft Shells/Shredded Lettuce/Tomatoes/Pico De Gallo /Sour Cream

/Shredded Cheese/House Made Salsa Entrees: Your choice of 2 Entrees

Carne Asada/Shredded Beef/Grilled Chicken/Shredded Chicken/Cheese Enchiladas

Sides: Your choice of 2 sides Charro Beans/Black Beans Spanish Rice/Cilantro Lime Rice Dessert: Your choice of 1 dessert

Fruit Filled Empanadas/Tres Leches/ Churros with Carmel Dipping Sauce

## ITALIAN BUFFET

Includes: Garlic Bread /Ratatouille Entrees: Your choice of 2 Entrees

Lasagna/Chicken Parmesan and Pasta/Spaghetti and Meatballs/Chicken Fettuccini Alfredo

Salad: Your choice of 1 salad Italian Salad/Tossed Green Salad Dessert: Your choice of 1 dessert

Tiramisu/Chocolate Eclairs

## ALL AMERICAN BUFFET

Add a Carving Station to this buffet option for an additional \$100 per buffet set up.

**Entrees: Your choice of 2 Entrees** 

Bacon Wrapped Meatloaf/Fried Chicken/Oven Roasted Chicken/Honey Glazed Ham/Prime Rib

Sides: Your choice of 2 sides

Mashed Potatoes with Gravy/Mac N Cheese/Oven Roasted Baby Reds/Seasonal Vegetables

Salad: Your choice of 1 Salad Tossed Green Salad/Classic Wedge Dessert: Your choice of 1 dessert

Classic Apple Pie/Cherry Pie/Local Pecan Pie

## BBQ THROWDOWN BUFFET

**Entrees: Your choice of 2 Entrees** 

Smoked Baby Back Ribs/Pulled Pork/BBQ Chicken/ Gilled Vegetable Kabobs

Sides: Your choice of 2 sides

Ranch Beans/Grilled Vegetables/ Wedge Cut Potatoes

Salad: Your Choice of 2 Salads

Classic Potato Salad/Cole Slaw/Macaroni Salad/Tossed Green Salad

Dessert: Your choice of 1 dessert

Classic Apple Pie/ Cherry Pie /Local Pecan Pie



Please select your choice of **one Entrée, one Salad, one Starch and one vegetable**. All plated dinners are served with assorted crusty rolls and butter at the table. Dessert is not included.

## **ENTREE OPTIONS**

Herb Rubbed Pan Seared Chicken finished with natural jus

# Blackened Breast of Chicken

with lemon basil beurre blanc

#### Seared Scottish Salmon

on rock shrimp, with herbed beurre blanc sauce

#### Dos XX Marinated Carne Asada

with roasted tomato, scallion and chili demi glace

#### Grilled Beef Tenderloin

with cabernet demi glace

## SALAD OPTIONS

#### Southwestern Salad

Mixed greens, tomato, bell peppers, roasted corn and black beans. Served with chipotle lime dressing and topped with fried spiced tortilla strips.

#### Field of Greens

Baby lettuce with Roma tomatoes, carrots, diced cucumber, marinated shaved red onions with citrus vinaigrette.

#### Classic Caesar Salad

Chopped romaine, freshly grated parmesan and house made croutons with classic Caesar dressing.

## VEGETABLE OPTIONS

Chef's Steamed Vegetables Sautéed Green Beans with Bacon Brown Sugar and Butter Carrots Ratatouille

# STARCH OPTIONS

Horseradish Cheddar Au Gratin Potatoes Yukon Gold Roasted Garlic Mashed Potatoes Honey Glazed Sweet Potatoes Wild Rice Pilaf with Fresh Herbs

## DESSERT OPTIONS FOR PLATED DINNERS

# Classic Apple Pie

with vanilla ice cream

## Tres Leches

A dense, moist "three milks" cake topped with a cloud of vanilla whipped cream

## Buffalo Trace Bourbon Pecan Pie

with vanilla bean whipped cream

# Red Velvet Cake

with cream cheese frosting and chocolate smear

# **Double Rich Chocolate Cake**

with duet of raspberry and white chocolate sauces and fresh berries

#### **Tiramisu**

Rum infused coffee cake

# Pima Air and Space Museum's Events Menu BAR OPTIONS

## **BAR INFORMALTON**

Our six bars are made from actual aircraft parts, and highlight unique nose-art from an aircraft!



Bar fees will include labor hours of bartenders, including set up and take down of bars

One bartender is required per 50 guests

Minimum of 4 hours bartending per bar

Once you have completed your booking and deposit for the event has been received, you will work directly with Pima Air and Space Museum's bar manager to determine your bar needs. The bar manager will reach out to you directly.

# BAR OPTIONS

Beer and Wine Beer, Wine and Cocktails Full Bar

# **BAR RULES**

Pima Air and Space Museum is the only authorized licensee for selling or serving liquor on premises. By law, no alcoholic beverages may be brought on to the premises or may leave 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 reserve the right to refuse serve to anyone, and to end a special event if laws are violated.