

#### INFORMATION GENERAL

# **EVENT SPACE RENTALS**

#### Flight Central

Flight Central can accomodate up to 300 guests

Access to stage

Full AV equipment available, including AV screen, and handheld microphones. Surrounded by multiple aircraft including: F4 Phantom II, Huey, and the Tom Cat.

#### **Spirit of Freedom**

Spirit of Freedom can accomodate up to 120 quests Recommended for smaller, more intimate events Access to Mic and sound Events are held next to the SR-71 Blackbird Spy Plane

#### Flight Grill

Flight Grill can accommodate up to 50-75 guests Recommend for smaller, more intimate events No access to AV equipment

Temperature controlled and overlooks the outdoor exhibits (visible during daylight)

# 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 date shall have deposit fully refunded.
- Cancellations made 60 days or less to the date of the event will forfeit deposit.
- Final Guest Count for events 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/cupcakes.
- 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 or services.
- 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. No ticketed events advertised to the general public.
- Please note that Hangar space is not temperature controlled and will reflect the outside temperature.

# **EVENTS INSURANCE**

SPECIAL EVENTS INSUKANCE
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 Dperksemahoneygroup.com



# FLIGHT CENTRAL/SPIRIT OF FREEDOM

Please note that during our peak busy season there 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, up to 4 hours- June-January \$3000+ for the first 100 guests and \$20.00+ per person thereafter, up to 4 hours- Feb-May \$250+ for each additional add-on hour/\$75.00+ per bartender for each additional add-on hour

#### Site fee includes:

Access to the Main Hangar for up to 4 hours

Tables and chairs

Linens (red, white, or blue) with gold overlays

A/V access -screen, podium, microphones, event lighting, and sound system-Flight Central

A/V access-podium, microphones, event lighting-Spirit of Freedom

Event setup and cleanup

#### Deposit fee:

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

# FLIGHT GRILL

\$1000+ -max of 75 guests and up to 4 hours June-January

During the peak season of Feb-May we cannot accommodate events inside the Flight Grill.

#### Site Fee includes:

Tables and chairs 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 guests

Due to limited space at Pima Air and Space Museum, we are unable to provide pre-wedding bridal/groom rooms or storage.

# JOHN R. STITT MEETING ROOM

\$250+ -max of 75 guest and up to 4 hours

#### Site Fee includes:

Tables and chairs

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



# APPETIZERS

CHIPS AND SALSA	\$125++
Serves up to 50 guests  Add freshly made guacamole and pico- \$4.50++ extra per person	
SEASONAL FRESH FRUIT TRAY	\$200++
Serves up to 50 guests Splashed with lime and mint	
SEASONAL VEGETABLE TRAY	\$200++
Serves up to 50 guests  Arizona grown vegetables served with chef created dipping sauce	
SWEDISH MEATBALLS	\$250++
Serves up to 50 guests House made Swedish meatballs glazed in chef created sauce	
SAUSAGE STUFFED MUSHROOMS	\$300++
Serves up to 50 guests Seasoned ground pork stuffed in a mushroom topped with parmesan cheese	
CHEESE PLATTER	\$300++
Serves up to 50 guests Imported and domestic cheese served with assorted artisan crackers and bre	ad
ANTIPASTO PLATTER	\$350++
Serves up to 50 guests  Cured meats with olives, pepperoncinis, mushrooms, and assorted cheeses	
BUNLESS SLIDERS	\$350++
Serves up to 50 auests	

Serves up to 50 guests

Hamburger with lettuce, cheese, tomato and pickle



## BUFFE

# **BRONZE PACKAGE**

Includes: Your choice of 1 entree, 1 vegetable, 1 starch

#### SILVER PACKAGE

Includes: Your choice of 1 entree, 1 salad, 1 starch, 1 vegetable and 1 dessert

#### **GOLD PACKAGE**

Includes: Your choice of 2 entrees, 1 salad, 2 starch, 2 vegetables and 2 types of desserts

### PLATINUM PACKAGE

Includes: Your choice of 3 entrees, 1 salad, 2 starch, 2 vegetables and 2 types of desserts

# **ENTREES**

Mexican: includes corn & flour shells

Carne Asada Fajita Grilled Chicken Faijia Ground Beef Tacos

Shredded Chicken Tacos

Cheese Enchiladas

Pasta: All Pasta can be made vegetarian

Lasagna in a Meat Sauce

Fettuccini Alfredo with Chicken

Four Cheese Rigatoni with Meat Sauce

#### Chicken:

BBQ Chicken Fried Chicken Grilled Teriyaki Chicken

# **DESERTS**

Mini Cannoli's Apple Pie Tres Leches Pecan Pie

Mixed Desert Bars (chocolate, raspberry lemon)

#### Pork:

Baby Back Ribs Pulled Pork

#### Seafood:

Herb Crusted Salmon (add \$5) Shrimp Scampi

#### Beef:

4oz California Cut Steak Short Ribs in Wine Sauce BBO Brisket

#### Vegetarian:

Stuffed Peppers Cheese Enchiladas Eggplant Parmesan Cheese Lasagna

# **VEGTABLE**

Seasonal Grilled Vegetables

Black Beans

Ranch Beans

Ratatouille

Green Bean Salad

Roasted Mediterranean Vegetable Blend

\$25++

\$28++

\$35++

\$45++

# STARCH

Garlic Mashed Potato

Green Chili Mashed Potato

Rice Pilaf

Maple Glazed Sweet Potatos

Cilantro Lime Rice and Fire Roasted Corn

Flame Roasted Sweet Corn and Peppers

Garlic Bread

# SALAD

Tossed Green Salad Ceaser Salad Southwestern Salad Macaroni Salad Potato Salad

PLEASE NOTE ALL FOOD PRICING IS PER PERSON. FOOD PRICING SUBJECT TO CHANGE FOOD WILL BE TAXED AT 8.7% TAX RATE AND 20% SERVICE/GRATUITY FEE WILL BE CHARGED ON THE OVERALL EVENT TOTAL.



# PLATED DINNERS

For up to 100 Guests

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.

# SINGLE ENTREE OPTION

#### Herb Rubbed Pan Seared Chicken

finished with natural Au jus

\$34++

#### Seared Salmon

on rock shrimp, with herbed beurre blanc sauce

\$42++

#### Dos XX Marinated Carne Asada

with roasted tomato, scallion and chili demi glace

\$43++

#### California Cut New York Strip

with cabernet demi alace

\$50++

# **DUET PLATE OPTION**

#### Herb Rubbed Pan Seared Chicken

Finished with Natural Au Ju /

#### Dos XXX Marinated Carne Asada

with roasted tomato, scallion and chili demi glace

\$57++

#### Herb Rubbed Pan Seared Chicken/

finished with natural Au Jus /

#### Seared Salmon

on rock Shrimp with Herbed Beurre Blanc

\$65++

#### Seared Salmon

on Rock Shrimp with Herbed Beurre Blanc Sauce/

#### California Cut New York Strip

/with Cabernet demi Glace

\$75++

# SALAD OPTIONS

#### Southwestern Salad

Mixed greens, tomato, peppers, roasted corn & black beans. Served with chipotle lime dressing and topped 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 **Brown Sugar and Butter Carrots** Roasted Mediterranean Vegetable Blend Ratatouille

# STARCH OPTIONS

Roasted Rosemary Redskin Potato **Yukon Gold Mashed Potatoes** Maple Glazed Sweet Potatoes **Ancient Grain and Kale Blend** Cilantro Lime Rice and Fire Roasted Corn Flame Roasted Sweet Corn and Peppers



# DESSERT OPTIONS FOR PLATED DINNERS

# Classic Apple Pie

with vanilla ice cream

\$7.50++

# Tres Leches

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

\$8.00++

# Buffalo Trace Bourbon Pecan Pie

with vanilla bean whipped cream

\$8.50++

# **Double Rich Chocolate Cake**

with duet of raspberry and white chocolate sauces and fresh berries

\$7.50++

# Tiramisu

Rum infused coffee cake

\$8.50++

# Desert Sample Platter

Severed Family style mini cannoli and bite sizes dessert bars (Chocolate, Lemon Raspberry)

\$10.00++

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# Pima Air and Space Museum Events Menu BAR OPTIONS

# **BAR INFORMALTON**

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



Bar fees include bartender and bar set up/take down of bars. One bartender per 100 guests

# **BAR OPTIONS**

PARTIAL BAR: Beer, Wine and Soda FULL BAR: Beer, Wine, Mixed Drinks and Soda

# **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.