**GENERAL INFORMATION**

**EVENT SPACE RENTALS**

**Flight Central**
- Flight Central can accommodate 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 accommodate up to 120 guests
- 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
- Recommended for smaller, more intimate events
- No access to AV equipment
- Temperature controlled and overlooks the outdoor exhibits (visible during daylight)

**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.

**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
SITE FEES

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)
<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chips and Salsa</strong></td>
<td>$125++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Add freshly made guacamole and pico-</td>
<td>$4.50++ extra per person</td>
</tr>
<tr>
<td><strong>Seasonal Fresh Fruit Tray</strong></td>
<td>$200++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Splashed with lime and mint</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Vegetable Tray</strong></td>
<td>$200++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Arizona grown vegetables served with chef created dipping sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Swedish Meatballs</strong></td>
<td>$250++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>House made Swedish meatballs glazed in chef created sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Sausage Stuffed Mushrooms</strong></td>
<td>$300++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Seasoned ground pork stuffed in a mushroom topped with parmesan cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Cheese Platter</strong></td>
<td>$300++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Imported and domestic cheese served with assorted artisan crackers and bread</td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto Platter</strong></td>
<td>$350++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Cured meats with olives, pepperoncinis, mushrooms, and assorted cheeses</td>
<td></td>
</tr>
<tr>
<td><strong>Bunless Sliders</strong></td>
<td>$350++</td>
</tr>
<tr>
<td>Serves up to 50 guests</td>
<td></td>
</tr>
<tr>
<td>Hamburger with lettuce, cheese, tomato and pickle</td>
<td></td>
</tr>
</tbody>
</table>
**B U F F E T**

**BRONZE PACKAGE**
Includes: Your choice of 1 entree, 1 vegetable, 1 starch

$25++

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

$28++

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

$35++

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

$45++

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### ENTREES

**Mexican:** includes corn & flour shells
- Carne Asada Fajita
- Grilled Chicken Fajjia
- 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

**Pork:**
- Baby Back Ribs
- Pulled Pork

**Seafood:**
- Herb Crusted Salmon (add $5)
  - Shrimp Scampi

**Beef:**
- 4oz California Cut Steak
- Short Ribs in Wine Sauce
- BBQ Brisket

**Vegetarian:**
- Stuffed Peppers
- Cheese Enchiladas
- Eggplant Parmesan
- Cheese Lasagna

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### V E G E T A B L E

- Seasonal Grilled Vegetables
- Black Beans
- Ranch Beans
- Ratatouille
- Green Bean Salad
- Roasted Mediterranean Vegetable Blend

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### S T A R C H

- 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

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### S A L A D

- Tossed Green Salad
- Caesar Salad
- Southwestern Salad
- Macaroni Salad
- Potato Salad

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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 glace
$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/
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*

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