



## **INTRODUCTION & THANK YOU**

*Thank you for your interest in our catering & event services!*

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*The Carriage House is Downtown Tucson's Urban Chic Event Venue!*

*Our kitchen is professionally licensed and managed by Tucson's most critically acclaimed group of chefs and culinary professionals.*

*We are sure you will love everything we prepare for you and your guests, and we are always here to answer any diet or allergen question and can usually meet almost any budget.*

*We look forward to serving you.*

*The Carriage House Tucson Team*

## **NEED MORE SPACE?**

*The Carriage House is part of the Si Charro! family of restaurants and event venues. We offer a variety of location choices and spaces around Tucson if you are looking for added services or options for your family or company needs.*



**DOWNTOWN'S SOCIAL EVENT VENUE**

**Contact:** (520) 614.1922  
**Email:** info@carriagehousetucson.com  
**Address:** 125 South Arizona Ave.  
Tucson, AZ 85701

**Web:** carriagehousetucson.com  
**Services:** Event Space / Catering

**Tag:** @carriagehousetucson





### **BASIC INCLUDED SERVICES**

- Event Manager – Our professional staff will assist with your event booking, basic set up, and execution. This does not include services typically provided by professional event planners.
- Event Space – We will provide a clean and accessible space. Note: Closing Curfew is 11pm (additional hours will require extra fees for service staff)
- Air Conditioning – Yes, we have air conditioning, but cannot guarantee against weather or climate challenges.
- Wi-Fi Available
- Food and Beverage Menus - exclusive food and beverage menus designed by the team behind the Si! Charro family of restaurants.
- Note: We do not allow outside caterers, food, or beverages without explicit permission.
- Cash or Hosted Bar – The Carriage House is a licensed AZ Liquor beverage retailer with available beer, wine, and spirits menus that can also include upon ordering, signature cocktails, local craft beverages, tequila and wine tastings.
- Amenities: exclusive venue use for a maximum of 5 hours, basic audio/visual system, handicap accessibility, tables, chairs, house linens, table settings for all meal courses, complimentary cake cutting, cake riser and cutlery, gift or wedding card box, basic table numbers, and limited number of highchairs or boosters available with met food and beverage minimum.
- Private Event Parking – Please inquire for additional costs as not included.
- Outside Vendors: We do offer a selection of recommended outside services such as DJ's, Photographers, Videographers, Pastry or Dessert Companies, and more. Should you have your own special vendors, we ask to be provided with a list and contact so we can determine if they have the proper licensing and liability coverage to do business on our premises.
- Themed Event Packages and Menus Available for additional charges
- Si Hablamos Español

*\*Ask about our garden wedding ceremonies at our neighboring property; The Stillwell House, and about our photo booth packages from Downtown Pix!*



**DOWNTOWN'S SOCIAL EVENT VENUE**



**CARRIAGE HOUSE APPETIZERS**  
**DELICIOUS BOARDS, PASSED APPETIZERS, & EXTRAS TO START  
YOUR EVENT OFF WITH FLAVOR!**

**P. 4 "CARRIAGE HOUSE BOARDS"**

**P. 5. "CARRIAGE HOUSE CHEF TABLAS"**

**P. 6 "EVENT EXTRAS"**

**P. 7 PERFECTLY PASSED APPETIZERS**



DOWNTOWN'S SOCIAL EVENT VENUE



### "CARRIAGE HOUSE BOARDS"

Add these custom curated boards to any event or menu plan

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Choice of one signature charcuterie board (1):

1. **THE BARCELONA** cured meats to include – jamón serrano, spanish chorizo, marinated mushrooms, spanish olives, marcona almonds, imported cheeses, flatbreads, dried fruits & marmaladas (preserves)
2. **THE TUCSON** cured meats to include – local chorizo, pork belly chicharron, pickled vegetables, spiced olives, mexican cheeses, spiced marmalades, flatbreads, tostadas, fruit pico de gallo, & chiletepin infused az honey
3. **THE TUSCANY** cured meats to include - salami, prosciutto, artichokes, olives & olive oils, Italian cheeses, pesto goat cheese log, marinated mozzarellas, grapes, mixed peppers, flatbreads & focaccias
4. **THE CHARRO** house made guacamole, local corn tortilla chips, crispy chicharron, fresh salsas, escabeche, queso mexicanos, & roasted elote con crema y tajín

**\$9 Per Person/Minimum 25 Persons**



DOWNTOWN'S SOCIAL EVENT VENUE



**"CARRIAGE HOUSE CHEF TABLAS"**

**CHARRO DEL REY SEAFOOD MARKET**

chilled shrimp cocktail, seasonal oysters, crab dip,  
house ceviche, saltines, cocktail sauce, hot sauce,  
mignonette, and fresh citrus

**OR**

**CHARRO STEAK LOBSTER FUNDIDO & BACON WRAPPED SHRIMP**

Charro Steak's famous Lobster Fundido, a three-cheese melt filled with  
chunks of lobster, and served with tortilla chips, chicharrones, pickled fresno  
featuring bacon wrapped shrimp with chipotle ranch

**\$22 Per Person / Minimum 25 Persons**



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**"EVENT EXTRAS"**

*Take your event up a notch with our event extras recipes*

**GARDEN BOARDS**

grilled or fresh vegetable display  
served with your choice of (2) dipping sauces:  
ginger lime, chipotle crema, mesquite smoked blue cheese, cilantro hummus,  
chipotle hummus or classic hummus

**OR**

**SEASONAL FRESH FRUIT BOARDS**

Assorted fresh fruit of the season, AZ honey, & horchata whipped crème

**OR**

**SONORAN CITY FRESH FRUIT DISPLAY**

Tropical and seasonal fresh fruit including mango, cucumber, & pineapple, with  
tajín, chamoy, coconut, & citrus

**\$6.95 Per Person / Minimum 25 Persons**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**PERFECTLY PASSED APPETIZERS  
CHOICE OF THREE RECIPES (3) BELOW**

\$20 Per Person (45 minutes of passing)

*passed appetizers include (1) per person per recipe:*

*\*Add on an additional offering for \$6.95 per selection*

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**GREEN CHILI & CHEESE CHIMI**

salsa rustico

**BROADWAY BRUSCHETTA**

tomato, roasted garlic, cilantro,  
queso panela

**AHI CEVICHE TOSTADITA**

ahi, jalapeño, cilantro, soy lime ginger

**ACHIOTE CHICKEN SKEWER**

al'pastor dipping sauce

**MESQUITE LAMB LOLLIPOP**

green chili demi, cilantro salsita

**ELOTE POPS**

mesquite citrus grilled corn pops (v)

**PRICKLY PEAR BBQ ALBONDIGA**

grassfed meatballs in prickly pear BBQ

**VIDA CEVICHE**

vegan ceviche shooter (v)

**QUESADITA**

queso Oaxaca and mushrooms

**BACON WRAPPED SHRIMP & JALAPEÑO**

chipotle crema

**DEL REY CRAB CAKES**

lime crema

**VIDA CROSTINI**

artichoke and spiced olive tapenade,  
cashew crema (v)

**CAST IRON MUSHROOM**

grass-fed chorizo, corn masa, raja



DOWNTOWN'S SOCIAL EVENT VENUE



## **BUFFET MENU SECTION**

**SLIGHTLY LESS FORMAL, OUR BUFFET MENUS ARE EQUALLY DELICIOUS AND ENJOYABLE FOR YOUR GUESTS**

**P. 9 "BUENOS DIAS TUCSON MENU" BUFFET**

**P. 10 "TUCSON BREAKFAST CLUB" BUFFET**

**P. 11 "CHARRO BURGERS" BUFFET**

**P. 12 " BROADWAY BRUNCH MENU BUFFET"**

**P. 13 "TUCSON TACO BAR" BUFFET"**

**P. 14 "SABOR DE CHARRO" BUFFET**

**P. 15 "CHARRO GRILL" BUFFET**

**P. 16 "THE SAGUARO" BUFFET**

**P. 17 "THE ARIZONA AVE" BUFFET**



DOWNTOWN'S SOCIAL EVENT VENUE





**“BUENOS DIAS TUCSON MENU” BUFFET**

*Have a good morning with our breakfast meeting menu*

**FRESH FRUIT DISPLAY**  
with agave lime yogurt

**BYOBT**

*build your own breakfast taco:*

SCRAMBLED EGGS

(VEGAN TOFU SCRAMBLE AVAILABLE)

TRIO OF SALSAS: PICO DE GALLO, PICANTE, & VERDE

BLACK BEANS

SHREDDED CHEESE

CILANTRO CREMA

LOCAL FLOUR & CORN TORTILLAS

*choice of two breakfast proteins:*

APPLEWOOD SMOKED BACON

CHORIZO

TURKEY SAUSAGE

VEGAN CHICKPEA CHORIZO

CHEF’S BREAKFAST PAPAS (POTATOES)

FRESH SQUEEZED ORANGE JUICE

REGULAR & DECAF COFFEE

**\$24.95++**



**DOWNTOWN’S SOCIAL EVENT VENUE**



**"TUCSON BREAKFAST CLUB" BUFFET**

*Get your crew ready for the day with our breakfast club menu*

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**FRESH FRUIT DISPLAY**  
with greek yogurt & granola

**BYOB**  
*build your own breakfast*  
SCRAMBLED EGGS  
(VEGAN TOFU SCRAMBLE OPTIONAL)  
SIMPLE BREAKFAST SALAD WITH CITRUS VINAIGRETTE  
TURKEY SAUSAGE & BACON  
BREAKFAST POTATOES  
MONICA'S CROISSANTS  
BUTTERS & PRESERVES

FRESH SQUEEZED ORANGE JUICE

REGULAR & DECAF COFFEE

**\$24.95++**



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**"CHARRO BURGERS" BUFFET**

*served buffet style*

**SALAD**

**FIESTA GREEN SALAD**

tomato, cucumber, roasted corn, pink onion, & choice of:  
cilantro lime vinaigrette or chipotle ranch dressing

**BYOB**

½ LB GRASS-FED BEEF PATTY  
served on a gluten-free local bun

OR

ALL-NATURAL MESQUITE GRILLED CHICKEN BREAST

**TOPPING BAR**

tomato, greens, queso Manchego, purple onion, prickly pear BBQ sauce,  
charro sauce, roasted poblano, bacon

CHILE VERDE MAC & CHEESE

MESQUITE SEASONED KETTLE CHIPS

**DESSERT**

MONICA COOKIE TOWER

**\$29.95++**

**\*VEGAN ENTRÉE AVAILABLE PER REQUEST**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"BROADWAY BRUNCH MENU BUFFET"**

FRESH FRUIT DISPLAY  
agave lime yogurt

RUSTIC GRILLED TOAST  
guacamole spread

GREEN CHILI CHEESE  
breakfast potatoes

SONORAN EGGS BENEDICT  
Poached eggs, tomato, chipotle hollandaise on a masa corn cake

CHOICE OF TWO:  
APPLEWOOD SMOKED BACON, PORK SAUSAGE OR CHICKPEA CHORIZO

FRESH SQUEEZED ORANGE JUICE

REGULAR & DECAF COFFEE

**\$34.95++**



DOWNTOWN'S SOCIAL EVENT VENUE



**"TUCSON TACO BAR" BUFFET**

*Build your own taco bar:*

FIESTA GREEN SALAD

tomato, cucumber, roasted corn, pink onion, & choice of:  
cilantro lime vinaigrette or chipotle ranch dressing

CHOICE OF TWO RECIPES:

BRAISED BEEF BIRRIA

SLOW COOKED PORK CARNITAS

POLLO AL' PASTOR

VEGAN JACK FRUIT CARNITAS

LOCAL TORTILLA CHIPS, SALSA, & GUACAMOLE

PICO DE GALLO, PICANTE, & VERDE SALSAS

TACO TOPPING BAR

CHARRO BEANS & CILANTRO RICE

FLOUR & CORN TORTILLAS

**DESSERT**

STRAWBERRY TRES LECHES CAKE & CINNAMON CRISPIES

**\$39.95++**



DOWNTOWN'S SOCIAL EVENT VENUE



**"SABOR DE CHARRO" BUFFET**

LOCAL TORTILLA CHIPS, SALSA, & GUACAMOLE  
PICO DE GALLO, PICANTE, & VERDE SALSAS  
WITH FRESH GUACAMOLE

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**FIESTA GREEN SALAD**

tomato, cucumber, roasted corn, pink onion, & choice of:  
cilantro lime vinaigrette or chipotle ranch dressing

CLASSIC RED CHILE ENCHILADA CASSEROLE

BEEF MINI CHIMIS (2 PER PERSON)

GREEN CHILE TOMATILLO CHICKEN TAMALE

CHARRO BEANS

CILANTRO ARROZ BLANCO

COCTEL DE ELOTE – MEXICAN STREET CORN

**DESSERT**

VANILLA AND CHOCOLATE TRES LECHES CAKE

**\$42.95++**

**\*VEGAN ENTRÉE AVAILABLE PER REQUEST**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"CHARRO GRILL" BUFFET**

WILCOX APPLE COLE SLAW

GREEN CHILE MASHED POTATOES

JALAPEÑO CORN BREAD

ROASTED CORN ON THE COB cilantro lime  
butter

PRICKLY PEAR BBQ ¼ CHICKEN ANCHO CHILE

BBQ BRISKET

**DESSERT**

CLASSIC APPLE COBLER  
Horchata whipped crema, cinnamon

**\$44.95++**

**\*VEGAN ENTRÉE AVAILABLE PER REQUEST**



DOWNTOWN'S SOCIAL EVENT VENUE



**"THE SAGUARO" BUFFET**  
*served buffet style*

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**SALAD**

**FIESTA GREEN SALAD**

tomato, cucumber, roasted corn, pink onion, & choice of:  
cilantro lime vinaigrette or chipotle ranch dressing

LOCAL BREAD WITH BUTTER BOARD

CHILE VERDE MASHED POTATOES

OLD PUEBLO CALABACITAS

**ENTRÉE**

**ALL-NATURAL MESQUITE GRILLED CHICKEN BREAST**  
chipotle crema and queso casero

**SALMON CON CHARROCHURRI**  
fresh herbs, charred chilies

**DESSERT**

Choice of (1):

CARAMEL FLAN CHEESECAKE

or

PEANUT BUTTER TRES LECHES

**\$55.95++**

**\*VEGAN ENTRÉE AVAILABLE PER REQUEST**



**DOWNTOWN'S SOCIAL EVENT VENUE**





**"ARIZONA AVENUE BUFFET"**

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**BROADWAY HOUSE SALAD**

fresh greens, roasted corn, queso Manchego, pickled red onion, ginger-lime vinaigrette  
- vegan option available

**PAPAS DE LA CASA**

peppers mixta, Manchego, raja sauce

**CHARRED BRUSSELS**

with white corn

**ANCHO CHILE SHORT RIB**

local mushroom demi

**POLLO CON ELOTE CREMA**

grilled chicken, street corn, chile verde crema

**CHOCOLATE TRES LECHES**

cake with fresh berries

**\$65.95++**

**\*VEGAN ENTRÉE AVAILABLE PER REQUEST**



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## **PLATED SERVICE MENU SECTION**

**WE LOOK FORWARD TO SERVING YOU AND YOUR GUESTS  
AS YOU ENJOY OUR CENTER OF THE PLATE MENUS**

**P. 19 "CHARRO STEAK – THE NEW YORK STRIP MENU" PLATED**

**P. 20 "CHARRO STEAK – THE FILET MENU" PLATED**

**P. 21 "TERRIFICALLY TUCSON" PLATED**

**P. 22 "CHARRO STEAK – THE RIBEYE MENU" PLATED**

**P. 23 "EL PUEBLO PERFECTO" PLATED**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"CHARRO STEAK – THE NEW YORK STRIP MENU" PLATED**

**ENSALADA**

**BROADWAY SALAD**

fresh greens, roasted corn, queso fresco, pickled red onion, ginger-lime vinaigrette.  
- vegan option available

**ENTRÉES**

*all entrées served with poblano mashed potatoes and esquites con crema*

**ALL-NATURAL NEW YORK STRIP**

charred lime & grilled onion

or

**MESQUITE GRILLED SALMON**

chimichurri, charred lemon, chile mixta

or

**POLLO ASADA**

prickly pear BBQ, pico de gallo, charred orange

or

**HOLA HEMP POBLANO RELLENO**

stuffed poblano, salsa verde, cilantro rice, frijoles charros

**DULCE**

**PEANUT BUTTER CHOCOLATE TRES LECHES CAKE**

OR

**MARGARITA LIME FLAN**

**\$69.95++**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"CHARRO STEAK – THE FILET MENU" PLATED**

**ENSALADA**

**BROADWAY SALAD**

fresh greens, roasted corn, queso fresco, pickled red onion, ginger-lime vinaigrette.  
- vegan option available

**ENTRÉES**

*all entrées served with poblano mashed potatoes and esquites con crema*

**GRASS FED FILET**

mesquite fired center cut with charred lime & grilled onion

or

**MESQUITE GRILLED SALMON**

chimichurri, charred lemon, chile mixta

or

**POLLO ASADA**

prickly pear BBQ, pico de gallo, charred orange

or

**HOLA HEMP TAMALES**

handmade vegan tamales, original and chipotle recipe

**DULCE**

**PEANUT BUTTER CHOCOLATE TRES LECHES CAKE**

**OR**

**MARGARITA LIME FLAN**

**\$74.95++**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"TERRIFICALLY TUCSON" PLATED**

*choice of one pre-selected salad*

**THE DEL REY CAESAR**

romaine, anchovy, parmesan cheese, citrus, garlic

or

**THE BROADWAY SALAD**

greens, roasted corn, pickled onions, cucumber,  
herb vinaigrette

**LOCAL BREAD WITH BUTTER BOARD**

**ENTRÉE**

*guest choice of 1 entrée*

served with roasted garlic mashed potato & classic calabacitas

**FILET MIGNON**

salt and pepper encrusted filet with green chile pressed butter

or

**MESQUITE GRILLED SALMON**

mesquite grilled salmon with citrus salsa and grilled peppers mixta

or

**TAMALE STUFFED CHICKEN**

green corn tamale stuffed chicken breast and salsa raja

or

**VEGAN TAMAL STUFFED CHILE RELLENO**

Hola Hemp tamale stuffed poblano relleno with salsa verde, cilantro rice and frijoles charros.

**DESSERT**

**CARAMEL FLAN CHEESECAKE**

**\$74.95++**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**“CHARRO STEAK – THE RIBEYE MENU” PLATED**

**ENSALADA**

**BROADWAY SALAD**

fresh greens, roasted corn, queso Manchego, pickled red onion, ginger-lime vinaigrette  
- vegan option available

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**ENTRÉES**

*all entrées served with poblano mashed potatoes and esquites con crema*

**ALL-NATURAL RIBEYE**

charred lime & grilled onion

or

**MESQUITE GRILLED SALMON**

chimichurri, charred lemon, chile mixta

or

**POLLO ASADA**

prickly pear BBQ, pico de gallo, charred orange

or

**HOLA HEMP TAMALES**

handmade vegan tamales, original and chipotle recipe

**DULCE**

**PEANUT BUTTER CHOCOLATE TRES LECHES CAKE**

OR

**MARGARITA LIME FLAN**

**\$79.95++**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**"EL PUEBLO PERFECTO" PLATED**

*choice of one pre-selected salad*

**CHARRO STEAK WEDGE**

bacon, tomato, mesquite smoked blue cheese, pickled purple onion

or

**THE ARIZONA AVE**

arugula, greens, candied pecans, wilcox apples, manchego cheese,  
white balsamic

**LOCAL BREAD WITH BUTTER BOARD**

**ENTRÉE**

*guest choice of 1 entrée*

served with corn esquites and rustic green chile mashed potatoes

**COWBOY CUT PRIME RIB**

ancho au jus, creamy horseradish

or

**MISO HALIBUT**

charred tomatoes, jalapeno aioli and fresh citrus

or

**MESQUITE AGAVE CHICKEN**

mezquite grilled half chicken, pico de gallo and agave glaze

or

**VEGAN TAMAL STUFFED PORTABELLO MUSHROOM**

mole verde drizzle, pico de gallo, roasted corn garnish, and southwestern quinoa

**DESSERT**

**MEXICAN CHOCOLATE LAVA CAKE**

**\$79.95++**



**DOWNTOWN'S SOCIAL EVENT VENUE**



**DESSERTS & SWEETS**

***LOCALLY MADE WITH LOVE***

|   |      |
|---|------|
| MONICA'S CHOCOLATE TICKET CAKE  | \$7  |
| TRES LECHEs CAKE VARIETALS:<br>CHOICE OF CLASSIC VANILLA, STRAWBERRY, PEANUT-BUTTER CHOCOLATE, & SEASONAL | \$7  |
| CARAMEL FLAN  | \$7  |
| CARAMEL FLAN CHEESECAKE   | \$9  |
| CHEF PANTRY PUDDINGS<br>CHOICE OF: 'NILLA BANANA, OREO CHOCOLATE, OR TUCSON TIRAMISU                      | \$6  |
| CHURRO SHOOTERS!  | \$5  |
| LOCAL HOUSE MADE COOKIES<br>MEXICAN CHOCOLATE & CINNAMON  | \$3  |
| TOLLHOUSE CHOCOLATE   | \$3  |
| MEXICAN WEDDING COOKIES BY THE DOZEN  | \$24 |
| VEGAN/GLUTEN FREE GAME CHANGER VANILLA CAKE   | \$7  |
| PRICKLY PEAR CHEESECAKE   | \$9  |



DOWNTOWN'S SOCIAL EVENT VENUE





**BEVERAGE MENU GUIDE**

**LIQUOR**

|  |      |
|--|------|
| CAZADORES TEQUILA  | \$9  |
| TITOS VODKA  | \$9  |
| BEEFEATER GIN  | \$9  |
| BACARDI RUM  | \$9  |
| CROWN ROYAL  | \$9  |
| GLENLIVET 12 YEAR SCOTCH   | \$10 |
| <b>BEER</b>  | \$8  |
| MICHELOB ULTRA / MODELO ESPECIAL / STELLA ARTOIS / BARRIO BLONDE |      |
| <b>WINE BY THE GLASS</b>   |      |
| BRANCOTT SAUVIGNON BLANC   | \$10 |
| CHATEAU ST. MICHELLE RIESLSING                                   | \$9  |
| HOOK & LADDER CHARDONNAY   | \$15 |
| HAYES CABERNET SAUVIGNON   | \$10 |
| <b>HOUSE MIMOSA</b>  | \$6  |
| <b>HOUSE MARGARITA</b>   | \$9  |
| <b>PRICKLY PEAR MARGARITA</b>                                    | \$10 |
| <b>HOUSE SANGRIA</b>   | \$9  |
| <br>   |      |
| <b>ASSORTED SOFT DRINKS &amp; JUICE</b>                          | \$3  |
| <b>SI CHARRO BOTTLED WATER</b>                                   | \$3  |
| <b>REGULAR / DECAF COFFEE / PRICKLY PEAR LEMONADE</b>            |      |
| <b>AGAVE MINT GREEN TEA &amp; CITRUS / WATER STATION</b>         | \$7  |
| (50 Person Minimum)  |      |

*\*Other items like garnish - available upon request*



**DOWNTOWN'S SOCIAL EVENT VENUE**



## **AVAILABLE THEMED DÉCOR & MENUS**

### **THE GRADUATION CELEBRATION**

Our team of chefs and event designers go to work with you to plan the perfect graduation celebration complete with your school colors and budget in mind!

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### **HOLIDAYS AT THE CARRIAGE HOUSE**

Each year we transform our venue into a winter wonderland of holiday cheer. From cocktail events to full-service multi course dinners, let our team of hospitality experts help you ring in the season with specialties such as candy cane lane, classic holiday recipe displays, a hot chocolate bar, or even a visit from Santa!

### **NEW YEAR'S EVE MASQUERADE**

For one (or maybe two) lucky groups, we are offering a special night on the town event complete with bubbles and balloons for you and your closest 100 friends! Music and more will be included and reservations are required 30 days in advance.

### **LOCAL WINE TASTING & CHARCUTERIE**

Our family is a City of Gastronomy certified catering team, and we focus on local whenever possible, and local wine is our favorite! We can bring in a special tasting of some of the area's most delicious wineries to enjoy along with our chef's charcuterie menus.

### **TEQUILA & TAMALES TASTING**

What is more Tucson than tasting some tequila and tamales together!? Let our team bring together a temptation of tastes from some of the most unique tequilas and mezcals available and pair them with our very own handmade Carlotta's Kitchen tamales!

### **COLORFUL COLLECTIONS**

Noche en Blanco, Farmhouse Natural, Black Tie, Wildcat Red? Yes, we do colorful parties!



**DOWNTOWN'S SOCIAL EVENT VENUE**



## FEES

*Pricing\* and services for bartending and venue rental:*

- Bartending Fee: \$200.00 per Bartender per 25 to 50 guests.  
Applies to Cash or Hosted Bar. Minimum based on 6-hour average event time. Extra fees would be required for added bartenders, longer events, or extra cocktail servers.
- Venue Rental with Food Service: \$200.00 per hour with selected Menu Package
- Venue Rental A La Carte (without food service): Subject to availability for AM and certain PM days \$400.00 per hour includes tables, chairs, linens, and water station.  
(Does not include bartender or bar service – Note: Outside alcohol is NOT allowed)  
Subject to tax and gratuity and cleaning fees (see our outside catering fee page for more details)
- Event Security: Optional additional security personnel \$200 per 6-hour event
- Venue Rental with Food and Beverage minimums\*:  
Monday thru Thursday: \$1500++  
Friday: \$3,500.00++  
Saturday: \$4,500.00++  
Sunday: \$3,000.00++

*\*We reserve the right to modify pricing based on demand or seasonality*

*NOTE: All invoices include venue tax, catering tax, and a 22% pre-tax service fee on total venue and catering charges – please inquire about availability of off season or military discount rates*



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