

The Paseo

ENJOY. THE. JOURNEY.

Wedding & Event Venue

Saguaro Package

The Saguaro Package offers a partially inclusive option at The Paseo. The package includes the venue rental, catering, floral, bar service, entertainment, and cake. However, the package does not include your photographer or officiant, we feel these two vendors are a little more personal and that you should be able to pick whomever you'd like.. The Saguaro Package also does not include alcohol, The Paseo allows you to provide your own alcohol for your event, which can be a huge cost savings!

Price Estimate

Day of Week	75 guests	100 guests	125 guests	150 guests	175 guests	200 guests
Monday - Thursday	\$19,900	\$22,200	\$24,500	\$26,700	\$29,000	\$31,300
Friday	\$21,400	\$23,700	\$26,000	\$28,200	\$30,500	\$32,800
Saturday	\$23,400	\$25,700	\$28,000	\$30,200	\$32,500	\$34,800
Sunday	\$21,400	\$23,700	\$26,000	\$28,200	\$30,500	\$32,800

price estimate includes taxes and fees

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Saguaro Package Vendors

The Paseo Venue

Entire Venue Rental | 9 hour time block | Ceremony Cocktail Reception
Exclusive use of the site during the allotted time block, rehearsal, ceremony & reception fruit-wood folding chairs, up to (8) cocktail high-top tables, reception 72" round tables, up to (16) 7ft wood tables, up to (32) wood benches, (2) rooms for the couple and attendants, pre-ceremony water station, heaters, coolers, and shade umbrellas as needed, linens, ceremony arch, an event director will be assigned 6 months out.

Catering

**SanTan Brewing Company / catering@santanbrewing.com OR
Creations in Cuisine / info@creationsincuisine.com**

The Paseo Package: Choice of (3) appetizers, may be set up on buffet or butler passed (2) Entrees, (2) side dishes, (1) salad, and dinner rolls, water goblets at each place setting and a self serve beverage station. Dinner is served buffet style.

Floral

J Barry Designs / jbarry@jbarrydesigns.com

Personal Flowers: Bridal Party (5) bouquets (5) boutonnieres,

Ceremony: Floral arch piece

Honored Guests: (4) corsages, (4) boutonnieres

Reception Flowers: Centerpieces, cake flowers, and toss bouquet

Bar Service

On the Rocks Bartenders / info@ontherocksbartenders.com

Complete Mixer Package - 5 hour service

Bartender(s), mixers (coke, diet coke, sprite, ginger ale, water, tonic, club soda, orange, and cranberry juices), margarita mix, limes, ice, 9 & 12 oz plastic cups, beverage coolers, & basic bar supplies.

Note: OTR includes (2) bartenders when the guest count is 125 and above and (1) bartender when the guest count is 124 and below.

Additional hour \$80 | The maximum bar time block is 6 hours

Entertainment

In-house DJ / djs@thepaseovenue.com

Ceremony: Single speaker sound system, (1) wireless handheld microphone, and/or lapel mic

Reception: (2) speaker sound system, DJ mixing equipment, (1) wireless handheld microphone, dance floor lighting and (8) uplights.

Baker

Sugar Lips Cakery / info@sugarlipscakery.com OR

Sue Jacobs Cakes / sue@suejacobscakes.com

Custom Cake Design and/or Dessert Bar

Choose from San Tan or Creations in Cuisine Catering



Saguaro Package Menu

Choice of (3) Appetizers:

Hand Passed Appetizers: Chile Lime Hummus | Short Rib Crostinis | Mini Macaroni + Cheese Pies | Pork Meatballs | Chipotle Bacon Wrapped Dates | Shrimp + Andouille Sausage

Stationed Appetizers: Burnt Ends | Crawfish Corn Fritters Hatch Chile Spinach + Artichoke Dip | Pork Tenderloin Sliders | Smoked Chicken Lollipop | Cold Shaved Ribeye Sliders | Cured Meat Board | Chip Trio | Pibil Tostadas

Choice of (2) Sides:

Aged White Cheddar Macaroni + Cheese | Garlic Parmesan Whipped Potatoes | Wild Rice Pilaf | Garlic Lemon Broccolini | Pan Seared Seasonal Vegetables | Creamy Horseradish Mashed Potatoes | Smoked Mushrooms

Chef's Mac & Cheese | Cajun Cheddar Grits | Green Bean Casserole | Roasted Rosemary Red Potatoes

Spanish Rice | Mexi Street Corn | Spicy Black Beans | Refried Beans

Choice of (1) Salad:

Spinach Caprese Salad | Cobb Salad | Southwest Cold Quinoa Salad | Jalapeno Caesar Salad

Choice of (2) Entrees:

Short Rib | Pork Osso Buco | Agave Pork Tenderloin | Herb Roasted Chicken | Three Day Buttermilk Fired Chicken

Cajun Chicken Alfredo | Chile Rubbed Smoked Salmon | Citrus Almond Baja Mahi | Spinach Stuffed Portobella

House Smoked Brisket | Dry Rubbed Baby Back Ribs | Pork Pibil | Chipotle Prime Rib | Chipotle Asado Chicken | Enchiladas

Catering Package Includes:

Complimentary tasting for up to (4) people.
Staffing, to include service of appetizers, buffet service, set up & staging, clean up, buffet tear down and cake cutting.
Dinnerware, eating utensils, water goblets, and cloth napkins.
Dinner rolls and condiments as needed.
Beverage Station: Water, tea, lemonade, and coffee



Saguaro Package Menu

Choice of (3) Appetizers:

Platters: Warm Artichoke & Spinach con Queso | Chilled Artichoke & Sundried Tomato Dip Ancho Chili Salsa & Chips | Hummus bi Tahini | Stroganoff Meatballs
BBQ Meatballs | Italian Meatballs | Albondigas Enchilada Meatballs
Chilled Vegetable Crudite | Balsamic Grilled Vegetables | Domestic Cheese Display
Cocktail Wraps: Honey Apple BBQ Chicken, Chimichurri Beef & Goddess of the Garden
Chilled Grill Italian Herb Chicken Fingers
Hand Passed: Thai Style Chicken Satay | Edamame Hummus & Tabbouleh | Chicken & Vegetable Potstickers | Warm Tomato Tartlet | Chicken & Apricot Salad | Smoked Shrimp
Deviled Egg | Stuffed Mushroom | Brioche Grilled Cheese
Buffalo Chicken Lollipops | Veal, Beef & Pork Meatballs | Pepian Beef Brochettes

Choice of (2) Sides:

Vegetables: Pan Crisp Squash | Mushrooms | Peppers & Shallots Steamed | Green Beans with Almonds | Green Bean Saute with Mushrooms | Carrots & Caramelized Onions | Herb Roasted Vegetable Medley | Roasted Cauliflower | Sweet Corn & Edamame

Choice of (1) Salad:

Greek Salad | Tossed Garden | Caesar | Italian Chopped | Field of Greens

Choice of (2) Entrees:

Beef and Pork: Tenderloin Tipsala Stroganoff | Argentine Flank Steak | Peppered Flank Steak | Savory Beef Pot Roast | Marvelous Meatloaf | Tuscan Roast Pork Loin | Ancho Chile and Honey Glazed Pork Loin | Tenderloin of Beef Medallions
Chicken: Lemon Breast of Chicken | Rosemary Chicken
Stuffed Breast of Chicken | Honey Fried Chicken | Chicken Portofino
Seafood: Baked Cod Fillets | Dill Salmon | Cod & Crab Bake
Vegetarian, Vegan, & Gluten Free: Paella Stuffed Peppers (V, VG, GF), Wild Rice Meatloaf (V, VG, GF), Vegetarian Shepard's Pie (V, VG, GF), Grilled Vegetable & Portobello Mushroom Napoleon (V, GF)

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Complimentary tasting for up to (4) people.
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Dinnerware, eating utensils, water goblets, and cloth napkins.
Dinner rolls and condiments as needed.