

WHERE THE SPIRIT OF THE OLD WEST COMES ALIVE!



THE SCRIPT

Pricing is effective Aug. 2014 and is subject to change.



PROLOGUE

Just minutes from Tucson at the base of the Tucson Mountains lies a preserved slice of Americana, Old Tucson. Passing through the gates of an old frontier town, visitors from around the globe are transported back to a time when fearless men with six shooters ruled the Old West. Saunter down the streets of Hollywood's most famous movies; walk in the footsteps of movie legends like John Wayne, Clint Eastwood and hundreds more.

Old Tucson is Southern Arizona's premier outdoor entertainment venue with a full array of live shows, thrilling stunts, Old West dramas, saloon musicals, trail rides and fun for the whole family.

Old Tucson and its world famous banquet facilities provide a dramatic setting for theme parties, incentive events, corporate meetings and team building.

Imagine your event for 50-5,000 guests custom-designed to fit your function – from picnic to black tie – set in a real 1800s western town come back to life!

To get a feel for just some of the possibilities,
visit www.oldtucson.com.

Old Tucson provides guests with a unique western experience and lasting memories. Let us create an event especially for you!

A LA CARTE

BANQUET SELECTIONS

Appetizers

Brisket Burnt Ends Twice Baked Potato

with cheddar cheese, drizzled with sour cream & BBQ sauce

Pecan smoked salmon canapés

with creamy feta sauce, onions, & capers

Lobster flautas

with red chile aioli

King crab cakes

with southwestern remoulade

Fresh seasonal fruit and berry display

Fresh vegetable platter

with chipotle chile-ranch dressing

Wild west chicken wings

with bleu cheese and ranch dressing

Hop Sing's vegetable spring rolls

with cilantro scallion soy sauce

Chicken poppers

with sarsaparilla orange sauce

Black bean and chicken empanadas

with roasted tomatillo salsa

Hummus & pita bread

smooth and cool with garnish

Beef & chicken taquitos

with sour cream & tomatillo sauce

Roasted green chile and cheese quesadilla

Corn tortilla chips with salsa Mexicana

with choice of spicy black bean dip

Fresh salsa verde or salsa fresca (pico)

add guacamole or spinach artichoke dip

Breaded fried mushrooms & zucchini

with chipotle ranch dressing



Entree Selections

Old Tucson is proud to serve only USDA inspected choice and prime cut steaks.

USDA choice 16 oz. T Bone steak

Charbroiled and served with ancho chile butter and tumbleweed onions straws

USDA choice 10 oz. New York steak

Charbroiled and served with garlic herb butter and tumbleweed onion straws

USDA choice 10 oz. rib eye steak

Charbroiled and served with peppercorn butter and tumbleweed onion straws

Smoked sliced BBQ brisket and Dos Equis grilled chicken

With Big Jake's famous BBQ sauce

Grilled beef medallions

With glazed shiitake mushrooms & shallots with chimichurri sauce

Succulent BBQ pork ribs

Glazed with chipotle chile and mesquite honey BBQ sauce

Slow roasted USDA choice beef short ribs

Asian spice dry rubbed with hoisin mandarin glaze

Airline breast of chicken

Arizona citrus marinated and charbroiled with choice of prickly pear plumb, hoisin mandarin or cherry sarsaprilla sauce

Menus range from \$24.50 and up.

Gourmet vegetarian options available upon request



Side dishes & additional entrées

Choice of two side dishes accompany your entrée selection:

Ranchers salad with chipotle ranch dressing
Cowboy beans - Wild rice pilaf
Sour cream and chive whipped potatoes
Oven roasted thyme potatoes, Sautéed green beans
Jalapeño jack cheese scalloped potatoes
Calabacitas - Mesquite honey buttered baby carrots
Corn on the cob - Tangy cole slaw - Creamy potato salad
Marinated & grilled asparagus, Spanish rice
Mexican cut corn with fire roasted peppers
Whipped chipotle sweet potatoes

All meals include honey butter biscuits
Iced tea station with dinner

Add baked potato bar
Additional side dishes available
Additional selection of bread available

Add any of the following entrees

Arizona citrus marinated mesquite grilled chicken
with prickly pear plum sauce, hoisin mandarin or cherry sarsaparilla

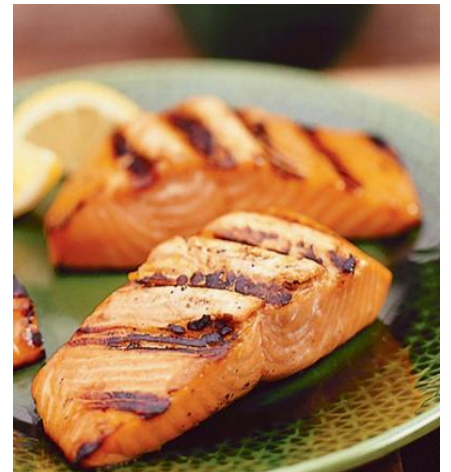
Smoked brown sugar and chile cured beef brisket
with Big Jake's famous B.B.Q. sauce

Sugar cane skewered shrimp
with red chile garlic butter

Charbroiled filet of salmon
with our homemade chunky fruit pico

Pan seared mahi mahi
with orange pico butter

Gourmet vegetarian options available upon request



Scrumptious Desserts

Chocolate Decadence
with raspberry brandy sauce

Bourbon Laced Apple Caramel Torte
with cinnamon spiced cream

Assorted Petit Fours
A colorful variety of confectionary delights

Arizona Pecan Pie
with whipped cream

Tres Leches Cake
with caramel and chocolate sauce

Cheesecake
served with seasonal berries

Peach, Apple or Cherry Cobbler
with vanilla bean whipped cream

Apple Pie
with whipped cream

Old Fashioned Hummingbird Cake
a southern delight

Margarita Pie
with whipped Cream

Carrot Cake
with cream cheese frosting

Build a Sundae Bar
all your favorite toppings



Services and Procedures

Deposit and Payment: A non-refundable deposit of twenty-five percent (25%) of the estimated total bill is required at time of signing the agreement. The remaining balance is due ten (10) working days prior to the event. Total charges are based on estimated attendance and services. Balance is due on the date of the event in the event that the estimated amount due is less than the actual amount due. A 15% per month service charge will be assessed to any unpaid balance.

Credit Card Payments: All payments made with American Express, Visa, Master Card, and Discover credit cards will be charged an additional 3% processing fee.

Menu Selection / Guarantees: Menu arrangements must be confirmed at least thirty (30) days prior to the function. The patron agrees to provide a guaranteed number of guests to be served ten (10) days prior to the scheduled event. All charges will be based upon the minimum guarantee or the actual guest count, whichever is greater. In the event a guarantee is not received, the client will be invoiced for the actual or the estimated attendance, whichever is greater.

Price and Menu Changes: Menu items are subject to change and are based on availability. Old Tucson Company uses fresh and sometimes difficult to obtain ingredients in many food offerings and reserves the right to make menu changes with items that is of equal or higher value at the discretion of the Executive Chef. Prices are subject to change up until contract is executed (deposit received) and ninety days prior to the event date.

Bar Set-up Fee: A bar set up fee of \$150 per bar applies and will be waived on cash or hosted bar once sales exceed \$300 per bar.

Facility Use Fee: A \$1000.00 venue fee required for events that are scheduled after normal park operating hours. Venue set up fees are based on a single set up. Additional charges may apply if set up is revised less than 48 hours prior to the event and will be billed on an hourly basis. Please ask your sales person if additional charges will apply prior to making any requests for set up changes less than 48 hours prior to the event.

Service and Tax: The current county sales tax will be added to the total invoice. A 20% service charge will be added to all food and beverage purchased for a banquet function.

Time Limit: All private evening functions will have a pre-approved time limit. Picnic functions have two hours maximum between 10:00am and 4:00pm unless otherwise approved by Old Tucson. Banquets will be scheduled between 6:00pm and 12:00am daily.

Substitution of Space: Management reserves the right to substitute group food and beverage service locations with a venue of equal or higher value in order to accommodate other events or television and movie production activities. It is important to note that Old Tucson is a continually active production location and gives first right to Production Company clients.

Laws: All federal, state and local laws with regard to food and beverage purchase and consumption are strictly adhered to and enforced.

Force Majeure: Old Tucson Company's obligation to provide entertainment, food and beverage, venues and/or other items outlined above is subject to Acts of God, Labor Disputes, Riots, Epidemics, Road Closures or any other act beyond Old Tucson Company's control.

Limit of Liability: Attendees of Old Tucson are attending the Park on their own initiative and should conduct themselves in an orderly manner. Old Tucson reserves the right to eject any and all objectionable persons from the function or the premise, without liability. Food products are sold based upon availability of product from supplier. Old Tucson will not be responsible for items left in banquet facilities.

Insurance: “Destination Management Company” shall be responsible for maintaining commercial general liability insurance with limits of \$1,000,000 per person/occurrence and \$5,000,000 per event. “Destination Management Company” shall provide Old Tucson Company with a certificate of insurance prior to or concurrently with the execution of this agreement naming the Old Tucson Company as additionally insured evidencing such coverage. “Destination Management Company” shall maintain a policy of worker compensation coverage covering all “Destination Management Company” employees and complying with Arizona statutory requirements, and shall provide Old Tucson Company with a certificate of insurance evidencing such coverage prior to or concurrently with the execution of the Agreement. Furthermore, “Destination Management Company” does hereby indemnify, hold harmless and defend, Old Tucson Company, their agents and employees from and against all liabilities, fines, claims, damages and actions, costs and expenses of any kind (including attorneys’ fees) due to loss of life and or injuries to persons or property relating to or arising in whole or in part out of the negligent activity and/or willful misconduct, and any act or omission by “Destination Management Company” and/or persons under its control or direction, including but not limited to agents, subcontractors or employees.