



PIMA AIR & SPACE MUSEUM. Where you can touch aviation history.

GROUPSALES



Group Sales Department

520.618.4850

www.pimaair.org

All information, including quoted prices, is subject to change without notice & is only guaranteed upon the completion & signing by both parties of the catering contract.



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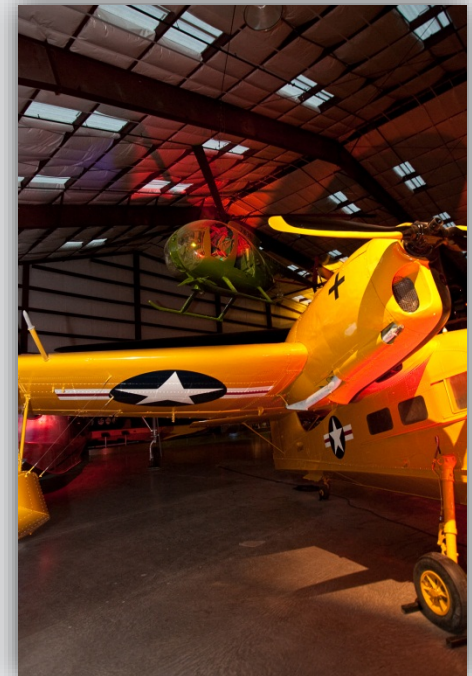
ABOUTUS



- The Pima Air & Space Museum is one of the largest aviation museums in the world & the largest non-government funded aviation Museum in the United States.
- The Museum maintains over 350 aircraft and spacecraft and more than 125,000 artifacts.
- Five Aviation hangars totaling more than 177,000 feet of exhibit space. Highlights include General Aviation and WWII Aviation.



- The Pima Air & Space Museum has over 300 volunteers who bring the collection to life with their in-depth knowledge.



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SITEFEES

Special Event Site Fees

\$2,000 first the first 100 guests. \$10.00 per person once that has been met.

Fee includes:

- Main Hangar for 4 hours
- Tables
- Chairs (for up to 340 guests)
- Linens
- All A/V needs

The Pima Air & Space Museum will set up, service and clean-up event.

Wedding Ceremony Site Fees

\$1,000 ceremony set up fee.

Food and Beverage Minimum

\$1500.00 plus Service and Tax.

*No collections of donations, fundraising or sales, whether for charity or for profit, shall be allowed on the premises of the Pima Air and Space Museum.

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AGREEMENT & POLICIES

All reservations and arrangements are subject to museum regulations, and the following terms and conditions:

1. **Time Limit:** 4 hour rental of Main Hangar for special events. Extra time will be charged at \$250 an hour plus additional bartending fee. 3:00 PM access to set-up the room for evening events is not part for the allotted time.
2. **Deposit:** No tentative reservations are made. A \$1000 Deposit is required at the time that reservations are made and are fully refundable with-in 60 days of event. Deposits will be applied to the balance of the event.
3. **Refunds:** Monies on deposit will be refunded when cancellation is made at least 60 days or more prior to the reserved event date.
4. **Guarantee:** Your guarantee must be received by 12:00 noon, 7 working days prior to the event. When making reservations for your event, an attendance guarantee number is required. All balances are due at this time and payable based upon the minimum guarantee number.
5. **Balances:** All balances are due and payable 1 week prior to the event.
6. **Food:** All food items (except wedding cakes) will be provided by Pima Air and Space Museum. In figuring the total food and beverage price, we add 20% service & gratuity and 8.7% sales tax to all food and beverage items. Food and Beverage Minimum is \$1500.00 plus Service and Tax.
7. **Alcohol:** Pima Air and Space Museum is the only authorized licensee for selling or serving liquor on the premises. By law, no alcoholic beverages may be brought to 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 reserves the right to refuse service to anyone, and to end a special event if laws are violated.
8. **Insurance:** At its sole cost and expense, the **Renter** shall procure and maintain all insurance from an insurance company acceptable to **PASM**.

If you have questions or need assistance obtaining Special Event insurance:

The Mahoney Group David A. Perks dperks@mahoneygroup.com

. The **Renter** shall provide certificates of the insurance to **PASM** as required above as a condition of this agreement no less than 24 hours prior to the start of the event. Failure to do so shall constitute a breach of this Agreement and all fees and deposits will be forfeited.

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CONTRACTED EVENT RULES

The following policies have been instituted to preserve and protect the spaces and collections of Pima Air and Space Museum.

Prohibited Activities

- Political actives, including solicitations for candidates; campaign kick offs, or other activities directed toward a partisan candidate, political party or partisan political group.
- Sale of non-Pima Air and Space Museum products or services.
- No Collections of donations, fundraising or sales, whether for charity, non-profit or for profit, shall be allowed on the premises of the Pima Air and Space Museum, or announced on the premises.



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EVENTSPACES



- Imagine dinning under the wings of aviation history!
- For groups of 100 or less, sit next to the SR-71 Black Bird Spy Plane.
- Over 20,000 square feet of event space in our hangars.
- Flight Central can seat up to 400 people for your event and standing for over 700.



- The grounds of the museum boast over 80 acres and 350 aircraft.
- Available for special events are the exploration of Hangar 3 “The European Theater” and Hangars 4 and 5 “The South South Pacific Theater” *pending docent availability.

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EVENTSPACES

For the Bride And Groom



- Tie the Knot under the beautiful and impressive wings of the SR-71 Black Bird Spy Plane...a wedding no one will soon forget!
- Imagine your wedding photos taken as the setting sun creates a beautiful background amongst the planes. Have your pictures taken next to your favorite aircraft from our old fashioned Constellation “Columbine” which was President Dwight D. Eisenhower's Plane to our fast flying F-18 Blue Angel Jet.
- Dance your first dance as husband and wife under a MiG-15 and next to the F-4 Thunderbird Jet.
- Wedding Ceremony Set up fee \$1000.00
- Facility Fee \$2000.00 for first 100 guest and \$10 per person for each additional guest. See page 7 for complete facility fee details and pricing.



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CATERINGCORNER



- We have excellent in-house catering provided by our Flight Grill chefs.
- We are able to host breakfast meetings, school groups, business luncheons and special events of every sort.
- We are happy to customize a menu for your group and will work closely with you to ensure that it is prepared exactly as you wish.



- Our chefs can prepare everything from fajitas and tacos to elegant plated gourmet dinners.
- Whether you want to relax with a beer and a burger or host a black tie affair...the Pima Air & Space Museum can achieve your vision.



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BARSERVICE



- Pima Air & Space provides full bar service – whether you would like a cash bar, partial hosted or a full hosted bar, it's up to you!
- We are happy to work with you to make your event special.
- We have six unique “nose-art” bars made from actual aircraft.
- A custom-carved ice bar can be created for your special event



- Utilize more than one location for your evening; start with cocktails by the SR-71 Blackbird Spy Plane and end with dinner by the Tomcat!
- We offer a custom cocktail; the “Blue Bomber” along with premium liquors, domestic, craft and imported beers as well as several house wines.

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FACILITYPRICING

Facility rental fees apply to all parties wishing to use the Pima Air & Space Museum for private or corporate events taking place after regular operating hours. **This fee is in lieu of admission and covers operational costs, “on-hand” tables and chairs (seating up to 300 people), basic linens, special event lighting, sound system/stage/Mic and docents.** The rental fee covers a four hour event. Functions may not begin prior to 5:00 PM and must conclude by midnight. Overtime facility rental charges of \$200.00 an hour will apply for all events exceeding the four hour time period. A deposit and a signed rental agreement are required in order to book your event. Prices are subject to change and are only guaranteed once the deposit and signed agreement are received by PASM. The facility rental fees are as follows:

Flight Central Hangar (groups of up to 400)

Rental: \$2,000.00 for groups up to 100 guest
\$1,000 Wedding ceremony set up fee
\$10.00 per person above 100 guest
\$1500.00 Food minimum

Flight Grill Restaurant (groups of 20-100)

Rental: \$8.00 per person (\$600.00 minimum)
\$1000.00 Food minimum

BARPRICING

Item	No-Host	Hosted
Soda/Bottled Water	\$2.75	\$2.25++
Domestic Bottled Beer	\$4.50	\$4.00++
Craft & Imported Bottled Beer	\$5.00	\$4.50++
Cabernet, Chardonnay or Pinot Noir	\$6.50	\$5.50++
Flight Margarita	\$6.50	\$5.50++
Premium Cocktails	\$7.50	\$6.50++
Ultra Premium Cocktails	\$8.50	\$7.00++
House Wine by the Bottle	\$28.00	\$25.00++
Four Hour Hosted Bar	N/A	\$25.00++/per person
From the Flight Wine Cellar	By Request	By Request
Bar Set-Up Fee	\$250.00	\$250.00
(One bar per 100 people is recommended)		
Bartender hourly charge after four hours	\$75.00/hour	\$75.00/hour

“++” = 8.7% sales tax and 20% service charge

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"++" = 20% service and 8.7% tax



APPETIZER MENUS

TABLED STARTERS

ORGANIC CRUDITÉ \$4.25
with peppercorn ranch dip

RED, WHITE & BLUE TORTILLA CHIPS \$4.25
with guacamole and salsa fresca

RED, WHITE & BLUE TORTILLA CHIPS \$4.25
with spinach artichoke dip

IMPORTED & DOMESTIC
CHEESE DISPLAY \$6.00
with assorted crackers

SEASONAL FRUIT & BERRY DISPLAY \$6.25

MASHED POTATO MARTINI BAR \$6.75
smoked bacon, scallions, cheddar cheese,
roasted garlic, atomic horseradish
& sour cream

JUMBO SHRIMP ON ICE \$7.75
with cocktail sauce

ADD:

SEA OF CORTEZ COCKTAIL SHOOTERS \$3.25

CITRUS VODKA CURED GRAVADLAX \$10.50
with garlic herb cream cheese, onions, capers,
lavosh & bagel chips

ANTIPASTO PLATTER \$14.25
assorted Italian meats, Parmesan and marinated fresh
mozzarella cheese, mushrooms, eggplant, artichoke
hearts, roasted peppers, sun dried tomatoes, olives,
pepperoncini, basil pesto, black olive tapenade &
roasted garlic hummus with herb focaccia & crusty
rolls



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DINNERBUFFETS

All dinner entrees include your choice of two side dishes, assorted crusty rolls and coffee station

BEEF

GRILLED BISTRO TENDERLOIN	\$39.00
with cabernet demi glacé	
USDA CHOICE NEW YORK STEAK	\$45.00
grilled 12oz steak with Bleu cheese & caramelized shallots	
STEAK DIANE	\$43.00
beef tenderloin medallions pan-seared with brandy Dijon laced mushroom cream	
DOS XX MARINATED LONDON BROIL	\$39.00
with roasted tomato, scallion and chili demi glacé	

CHICKEN

HERB RUBBED PAN SEARED CHICKEN	\$31.00
finished with natural jus	
CHICKEN SCALOPPINI	\$39.00
Prosciutto de Parma, artichokes and capers in a pinot grigio sage butter	
BLACKENED BREAST OF CHICKEN	\$31.00
with lemon basil beurré blanc	
GRILLED CHICKEN PROVENÇAL	\$34.00
airline breast of chicken with garlic, tomatoes, leeks, mushrooms, fresh herbs and white wine	

SEAFOOD

PISTACHIO & WILD MUSHROOM CRUSTED FILET OF SALMON	\$38.00
with tomato basil beurré blanc	
BLACKENED MAHI MAHI	\$34.00
with charred pineapple salsa	
GRILLED SALMON STEAK	\$35.00
with Arizona citrus butter sauce	

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Please add 8.7% sales tax and 20% service fee to all menu items

To have the buffet plated, add \$3.00



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ENTRÉE ADDITIONS

Add additional entrées to your buffet

Additional \$9.50 per person

GRILLED TOP SIRLOIN STEAK
with sautéed mushrooms and sherry

GRILLED CHICKEN BREAST
with tarragon mushroom veloute

SUGAR CANE SKEWERED SHRIMP
with lemon garlic butter and wilted arugula

GRILLED SALMON STEAK
with Arizona citrus butter sauce

SMOKED SEA SALT CURED ST. LOUIS RIBS
with chipotle orange BBQ sauce

SLOW BRAISED SHORT RIBS
with natural mirepoix jus

Additional \$14.00 per person

DIJON & BREADCRUMB CRUSTED RACK OF LAMB
with peppermint mojo and pinot noir demi glacé

GRILLED VEAL CHOP
with bordelaise sauce

GRILLED FILET MIGNON
with brandy laced green peppercorn demi glacé

PAN SEARED BREAST OF DUCK
with cherry cola glaze

ROASTED HALIBUT
with lemon herb beurré blanc and steamed
baby spinach

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SIDSELECTIONS

Two choices come with your entrée selection; each additional selection is \$3.25 per person

SALAD

SOUTHWESTERN CAESAR SALAD

sun dried sweet corn, roasted red peppers, queso fresco & crispy tortilla rajas with chipotle Caesar dressing

FIELD OF GREENS

sun dried cherries, grape tomatoes, candied walnuts and cucumbers with barrel aged balsamic vinaigrette

BUTTER LETTUCE

with pan fried pancetta, grape tomatoes, shaved red onion and roasted fennel with feta vinaigrette

CRISP SPINACH SALAD

with feta cheese, shaved red onion, sun dried cherries and sweet corn, finished with hot apple wood smoked bacon dressing

TUSCAN SALAD

Roma tomatoes, Pecorino Romano, basil, garlic and extra virgin olive oil

CLASSIC CAESAR SALAD

STARCH

HORSERADISH CHEDDAR AU GRATIN POTATOES

WHIPPED POTATOES with sour cream and chives

WHIPPED NEW POTATOES with cheddar and bacon

ROASTED NEW POTATOES with fresh thyme & shallots

MOM'S MACARONI AND 3 CHEESES

WILD RICE PILAF with fresh herbs

VEGETABLE

CHEF'S STEAMED VEGETABLES

SAUTÉED GREEN BEANS with bacon, onion and garlic

BROWN SUGAR & BUTTER CARROTS

RATATOUILLE

VEGETABLE UPGRADES

Please add \$1.75 per person

STEAMED ASPARAGUS with balsamic glaze

CHEF'S GRILLED VEGETABLES seasonal selection

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DESSERTSELECTIONS

BUFFALO TRACE BOURBON PECAN PIE with vanilla bean whipped cream	\$7.50
RED VELVET CAKE with cream cheese frosting & chocolate smear	\$8.50
CARAMEL APPLE BOURBON TART with espresso whipped cream	\$7.50
CHOCOLATE DECADENCE with a duet of raspberry and white chocolate sauces and fresh berries	\$8.50
ESPRESSO LACED CHOCOLATE MOUSSE FILLED BRANDY BASKETS with fresh berries	\$8.50
CRÈME BRÛLÉE TRILOGY espresso, vanilla bean and chocolate with fresh berries	\$10.50

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