



wildflower

AMERICAN CUISINE

group dining

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the dish

*You could call it a long-term love affair,
and you'd just be scratching the surface.*

As with everything great, one must first seek the roots. In our case, we are lucky enough to have our first restaurant, Wildflower, continuously thriving and serving the local and die-hard fans of Fox Restaurant Concepts in Tucson. While our seasonal menu changes with the calendar, the walls and décor with the years, the one thing that has remained steadfast and true is Wildflower's carefully constructed plates, artfully shaken martinis and loyalty to its guests. You could call it a long-term love affair, and you'd just be scratching the surface. Wildflower will be one of your favorite restaurants in Tucson.



group events

Wildflower does not offer private dining but welcomes large groups of up to 100 guests.

Restaurant buyouts are welcomed.



Main Dining Room

When planning your next special occasion, consider Wildflower's main dining room. It is the perfect place for social or business gatherings with comfortable booths and light golden honey colored tables.

Seated Events: up to 90 guests

Reception Events: up to 100 guests



Patio

Celebrate with your guests on Wildflower's patio. This beautiful space that welcomes guests into the restaurant can accommodate up to 60 people. It is the perfect spot for seated events and receptions.

North Side Seated Events: up to 28 guests

South Side Seated Events: up to 35 guests

Reception Events: up to 80 guests





lunch menu

\$20 per person

entrées (choice of)

chopped kale salad roasted butternut squash, fuji apple, marcona almond, bacon breadcrumb, white cheddar vinaigrette

asian chicken salad chopped napa cabbage, carrot, bell pepper, crispy wonton, ginger soy vinaigrette

chicken salad sandwich red grape, avocado, havarti cheese, brown sugar wheat

mesquite grilled cheeseburger* wild mushroom, caramelized onion, swiss cheese, aioli



For parties larger than 25 the menu is limited to three entrées.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



lunch menu

\$25 per person

starter (for the table)

lebanese hummus campari tomato, za'atar, olive oil, grilled pita

entrées (choice of)

greek caesar salad campari tomato, avocado, cucumber, castelvetrano olives, red onion, crispy chickpea, olive parmesan dressing

chicken salad sandwich red grape, avocado, havarti cheese, brown sugar wheat

spinach pappardelle roasted chicken, melted tomato, pine nut, grana padano

mesquite grilled cheeseburger* wild mushroom, caramelized onion, swiss cheese, aioli



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dinner menu

\$45 per person

starters

spinach salad bacon, apple, pecan, blue cheese, raspberry vinaigrette

entrées (choice of)

short rib ravioli truffle cream, swiss chard, roasted mushroom, red chili flake, breadcrumb

pan roasted chicken smashed potato, green bean, lemon & garlic

atlantic salmon* horseradish gratin, sherry glazed beet, arugula

desserts (choice of)

bars of sin praline chocolate cookie, cappuccino mousse, vanilla gelato

banoffee trifle dulce de leche mousse, bananas, vanilla crema, graham cracker crumbles



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dinner menu

\$50 per person

starters

chopped kale salad roasted butternut squash, fuji apple, marcona almond, bacon breadcrumb, white cheddar vinaigrette

entrées (choice of)

pan roasted chicken smashed potato, green bean, lemon & garlic

grilled shrimp & avocado black rice, quinoa, bok choy, snap pea, heirloom carrot, sesame ponzu

lemongrass skewered scallops* "forbidden" black rice, sautéed snap pea, soy butter

braised short rib glazed carrot, celery heart, roasted cipollini onion, black truffle potato puree, bordelaise

desserts (choice of)

bars of sin praline chocolate cookie, cappuccino mousse, vanilla gelato

banoffee trifle dulce de leche mousse, bananas, vanilla crema, graham cracker crumbles



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menu additions

starters enhance your menu

charged based upon consumption (for the table) (limited availability)

grilled artichoke simple aioli (limited availability) 13

lebanese hummus campari tomato, za'atar, olive oil, grilled pita 13 *add: fresh vegetables 4*

cold smoked salmon* chive crème fraîche, potato galette 14.5

crisp calamari mizuna greens, yuzu emulsion, toasted sesame seed 15

black mussels* spicy chorizo, roasted garlic, tomato confit, grilled bread 18

crispy brussels sprouts & bacon honey truffle glaze, aleppo chile, parmesan gremolata 13

drinks

charged based upon consumption

beer, wine, specialty drinks & non-alcoholic beverage



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frequently asked questions

What Does a Food & Beverage Minimum Consist Of?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4.25% service charge, sales tax, and gratuity.

What Is The Difference Between The 4.25% Service Charge & Gratuity?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associate operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will replace the 4.25% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

How Do I Confirm My Event Reservation?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

When Do I Submit My Food & Beverage Selections?

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

When Do I Provide My Final Guest Count?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

What Type Of Menus Are Used For Group Events?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. We have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

What Happens If I Cancel My Event?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

What Are Cancellation Fees?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

What Happens If I Book A Patio Event & It Rains?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.



frequently asked questions

What Happens If I'm Late To My Event?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered as a cancellation and fees will apply.

Are Decorations Allowed?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

Can I Use An FRC Logo On Collateral For My Event?

If you would like to include our logo on event collateral, please request a brand standards kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

What Happens To My Credit Card Information?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

How Does Final Payment Work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.

