

ARIZONA INN
EST 1930

A Timeless Setting for The Holidays

Celebrate the season with distinctive spaces, gracious hospitality and effortless gatherings at Arizona Inn.

BOOK YOUR 2026 HOLIDAY PARTY

For nearly a century, Arizona Inn has set the scene for memorable celebrations. Gather among 14 acres of gardens and historic surroundings, with versatile indoor and outdoor spaces for holiday parties of up to 200 guests. From intimate dinners to company-wide celebrations, our dedicated team makes planning effortless with curated catering, modern audiovisual capabilities and thoughtful service from start to finish.

15% OFF ROOM RATES FOR GUESTS ATTENDING YOUR DECEMBER HOLIDAY PARTY
COMPLIMENTARY EVENT SPACE, SUNDAY – THURSDAY. PREFERRED GUESTROOM RATES FOR
HOLIDAY GROUPS CURATED HOLIDAY MENUS

EXPERIENCE MORE.
BELONG ALWAYS.

5 Indoor Venues + 7 Outdoor Venues.
More than 10,000 Square Feet of
Outdoor Event Space. Celebrations
for up to 200 Guests



EVENT HIGHLIGHTS

5,500 Square Feet of Indoor Event
Space. On-Site Catering & Event
Planning. Modern Audiovisual
Technology



Private Dining Holiday Menus

\$85++ per person

Includes: One Salad, Two Entrées and One Dessert

Served with artisanal breads and butter served family style on the table. Includes coffee, iced tea, and water.

SALADS: CHOOSE ONE

Cranberry & Baby Spinach

organic baby spinach, smoked blue cheese, dried cranberry, pickled onions, toasted walnuts and citrus honey vinaigrette

Classic Caesar

baby gem, shaved parmesan, focaccia crouton, classic caesar dressing and white anchovies

Strawberry Champagne

organic field greens, sliced strawberries, goat cheese, candied, almonds, pickled shallots with roasted pear champagne dressing

Harvest Salad

organic mixed greens, roasted butternut squash, heirloom cherry tomato, pickled onion, fresh apple, roasted walnuts and blackberry serrano vinaigrette

Caprese Salad

mozzarella pearls, basil marinated heirloom tomatoes, red wine vinaigrette, balsamic pearls and pine nut crumble

DESSERT

Chef's choice of seasonally inspired sweet treats

PLATED ENTRÉES: CHOOSE TWO

Herb Roasted Turkey Breast

served with turkey velouté, chipotle cranberry sauce, creamy chive mashed potatoes, confit tomatoes, and chef's choice of seasonal vegetables

Honey Mustard Glazed Ham

served with honey mustard glaze, creamy chive mashed potatoes, confit tomatoes and chef's choice of seasonal vegetables

Seared Skuna Bay Salmon

served with carrot beurre blanc, red onion marmalade, creamy chive mashed potatoes, confit tomatoes and chef's choice of seasonal vegetables

Lemon Herb Airline Chicken Breast

served with mushroom marsala sauce, confit tomatoes, creamy chive mashed potatoes and chef's choice of seasonal vegetables

Grilled Beef Tenderloin

served with port wine demi-glace, red onion marmalade, confit tomatoes, creamy chive mashed potatoes, and chef's choice of seasonal vegetables

Add \$5 per person