



THE
CORONET

AT CUSHING STREET

SPECIAL EVENTS

198 WEST CUSHING STREET
TUCSON AZ 85701



EVENTS

- CELEBRATIONS
- SOCIAL FUNCTIONS
- REHEARSAL DINNERS
- CORPORATE EVENTS
- FULL & PARTIAL BUYOUTS

OUR SPACES

MAIN DINING ROOM

seated 63+

MAIN COURTYARD

cocktail 100
seated 90 max

SMALL COURTYARD

cocktail 25
seated 30

NIGHTJAR & BOOTH ROOMS

cocktail 50

FULL BUY OUT



👑 [SPACES, SITE FEES & SERVICES](#)

👑 [COCKTAIL BITES](#)

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The Coronet

Meyer Avenue Cafe

Nightjar

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SPACES, SITE FEES & SERVICES

Minimums are based on party size, event concept, time & day of the week.

The site fee includes the minimum amount of staff needed. Your event may be required to have additional staff.

MAIN DINING ROOM 50 seated

This territorial adobe built in the 1860's was lovingly restored and opened in 1972 by the Rollings family. The space still maintains all of its impressive 19th century elements. The large beautiful back bar, the gorgeous faceted globe chandelier, the massive Sonoran lawyers cabinet and the life size bronze Cleopatra sculpture. The Dining room speaks to understated elegance. Seats 50 with the furniture as is.

food & beverage minimum:

daytime: \$1800 includes two day staff members

Thursday- Monday only with full buyout

MAIN COURTYARD 90 max seated - 100 cocktail

The Main Courtyard of the Coronet harkens to the patios of Álamos or San Miguel de Allende Mexico. The architecturally provocative white walls create a serene home that is lush with plants and trees.

There is spacious seating for 54 with our vintage patio furniture and up to 90 with rentals.

food & beverage minimum:

daytime: Monday-Thursday \$1800 daytime Friday-Sunday \$2500 includes up to three staff members

evening: Tuesday-Wednesday \$4500 Thursday-Monday only with full buyout

SMALL COURTYARD 30 seated - 25 cocktail

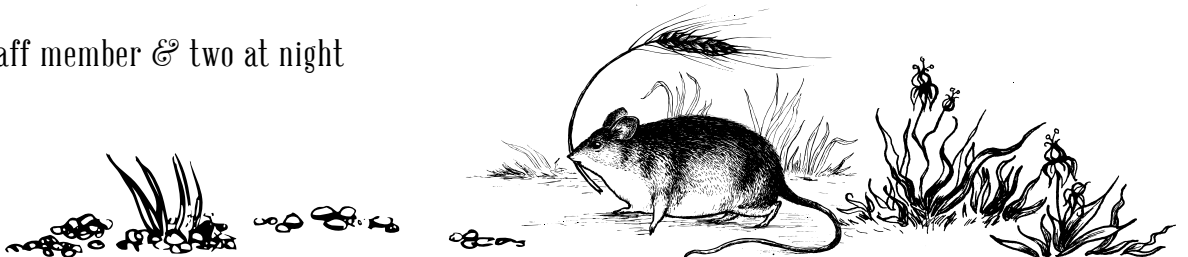
This sweet little space is attached to the main courtyard. It has the same feeling as the larger one and beautiful brick parquet detailing on the ground. It is ideal to set up as its own experience or for overflow from the larger one as an additional bar or seating area. Can accommodate 30 with rentals.

food & beverage minimum:

daytime: \$1000

evening: \$2000

includes one day staff member & two at night



NIGHTJAR, BOOTH ROOMS & SMALL COURTYARD

30 seated in Booth Rooms small courtyard specs above - 75 cocktail

This unique space off of the main courtyard was once an old railroad house and is now the home of the backbar from the Coronet at it's original 4th Avenue location. The backbar hails from New River Arizona circa 1926. The high ceiling in the front room has it's original saguaro ribs and a newly handpainted "wallpaper" wainscot. The walls are decorated with historic photos from the neighborhood before the turn of the century, Audubon prints, treasured etchings and a gorgeous nude from Israeli artist Benjamen Levy.

The Booth Rooms are heart achingly lovely. Victorian headboards and footboards create the booths with matching handmade tables and small vintage captains chairs. Antique etchings and prints adorn the walls. This room seats up to 30 on it's own, and is the perfect space for rehearsal dinners, birthday parties or small corporate dine arounds...in conjunction with Nightjar.

The small courtyard is described above.

ALL THREE SPACES food & beverage minimums:

daytime: Unavailable

evening: Monday- Wednesday \$4500 Thursday-Sunday \$5500 - includes small patio

includes up to 4 staff members

BOOTH ROOMS ONLY food & beverage minimum:

daytime: \$800 includes one staff member

evening: Only available with Nightjar & Small Courtyard or Full Buyout

FULL RESTAURANT BUYOUT

Create an unforgettable experience for your guests with a truly private event.

Enjoy all the spaces, the ambiance and the elegance that The Coronet has to offer.

OFFERED ONLY 4 TIMES A YEAR

UNAVAILABLE APRIL - MAY

maximum capacity: ppl 200

site fee: \$5000 (reduced fee in summer months)

food and beverage minimums: Sun-Thur \$18,000 Fri-Sat \$20,000

includes up to 10 staff members



ADDITIONAL SERVICES

A LA CARTE BEVERAGE

stationed self serve bar

BEER (bottle or draught depending on location)

WINE by the bottle

Non Alcoholic beverages by the each

Iced Tea or Jamaica - by the gallon



REMOTE BARS

includes one bartender

Beer, Wine Bar & One Batched Cocktail \$150

Beer, Wine & up to three Signature Cocktails \$225

Full Bar \$300



EXTRA STAFFING

On-Site Staffing fee: \$100 per staff member for up to a 3 hour event

\$30 for every hour there after

Kitchen Staff \$75/hr

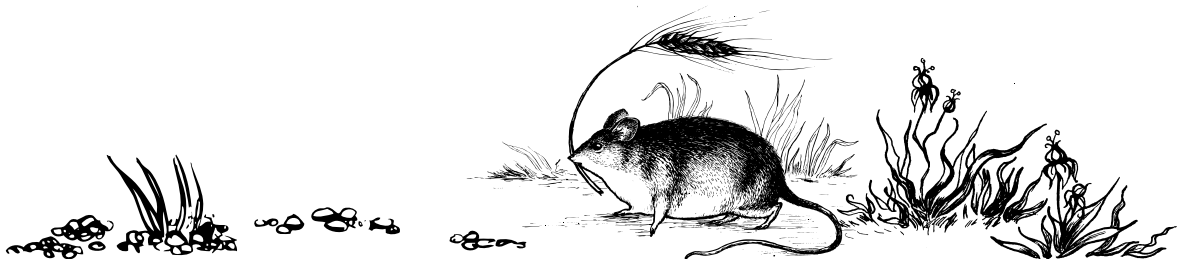
Chef \$350/hr



FOAMCORE POSTERS

18 X 24 \$50

24 X 36 \$65



COCKTAIL BITES

30 piece minimum

\$5

SMOKED PAPRIKA MUSHROOM PHYLLO CUP

ricotta, honey & mint vegan

YOGURT DILL & ROASTED BEET CUCUMBER CUP vegetarian gluten free

GRILLED ARTICHOKE HEART BRUSCHETTA

tahini drizzle vegan

GREEN OLIVE & ROMESCO CROSTINI vegan

BROWN BUTTER BUTTERNUT SQUASH PHYLLO CUP

pecans, toasted sage vegetarian

GRILLED BUTTERNUT & EGGPLANT BABA GANOUSH

pomegranate arils, toasted walnut, mint vegan



SERRANO HAM CRISP & ROSEMARY COMPRESSED PINEAPPLE

\$7

CAMEMBERT & ROASTED RED GRAPE BRUSCHETTA

balsamic glaze vegetarian

GRILLED HALLOUMI CHICKPEA FLATBREAD

pomegranate molasses, mint vegetarian

FRIED ARTICHOKE HEART vegetarian

terragon caper aioli

PATACONES

mango salad, avocado, pickled chilis vegan

LENTIL STUFFED BRUSSELS SPROUTS

caramelized apple, micro cilantro, lemon citronette vegan

COCKTAIL BITES

30 piece minimum

\$7

LEBANESE CURRY LAMB MEATBALLS

almonds & golden raisins gluten free

CHICKEN CONFIT FINGERLING POTATOES

mustard sauce & crispy shallots gluten free

BEET PICKLED DEVEILED EGGS

steelhead rillettes, cornichon & dill gluten free

DRAGOON SESSION SAUSAGE

purple kraut & dijon skewer

SMOKED MUSSEL BRUSCHETTA

garlic roast tomatoes, fresh herb bruschetta

BACON BRUSCHETTA

camembert, red onion jam



\$8

ORANGE BRAISED PORK

plantain patacones, brussel sprout slaw

GRAVLAX BRUSCHETTA

horseradish labneh, cucumber, red onion, capers, dill

STUFFED MUSHROOMS

pork sausage & topped with coffee walnut crumble gluten free

SPICY GARLIC HERB SHRIMP SKEWER gluten free

SHRIMP PATACONES

shrimp salad, avocado, pickled chilis

KOREAN FRIED FROG LEGS

SLICED BRISKET CROISTINI

brie, onion jam, whole grain mustard

PLATTERS

a la carte

MEZZE vegan

\$150 \$180 \$215

white bean hummus, tomato oil, wheatberry tabbouleh, olives, fresh & seared seasonal vegetables, house flat bread

CHARCUTERIE

\$135 \$190 \$270

cheeses, charcuterie & salumi, pickles, fruit, accoutrement, barrio bread

CHEESE & FRUIT vegetarian

\$120 \$150 \$180

perfectly paired accoutrements

GRILLED VEGETABLES vegetarian

\$100 \$130 \$150

marinated, roasted & chilled seasonal vegetables served with green chutney & lemon paprika ailoi

SEARED FLATIRON

\$180 \$250 \$350

horseradish lebneh, chimichurri, roasted tomato & charred scallion

TINNED SEAFOOD PLATTER

\$120

smoked mussels, smoked trout, mackerel in mustard sauce, galician style octopus & sardines: roast garlic, roast tomatoes, lemons, greens, crostini

BARRIO BREAD BASKET

\$24 \$40 \$90

compound butter, olive oil & vinegar

SLIDERS

by the each

\$6

THE CORONET

prime black angus beef, welsh cheddar, red onion jam, dijonaise



CUBANO

pork shoulder, pancetta, pickle, mustard, pepperjack



PULLED CHICKEN

duck fat poached chicken, whitebean spread, cucumber jalapeno slaw



MARINATED PORTABELLO

braised onion jam, hummus

DISPLAY STATIONS

30 person minimum

priced per person

GRAZING TABLE \$25

cheeses, charcuterie and salumi, pickles, fruit, accoutrements
barrio bread

GAUCHO GRAZING TABLE \$60

a bountiful buffet spread of grilled meats, grilled whole trouts,
grilled fruits & vegetables
chimichurri & horseradish lebneh

TAPAS \$35

with crostini & flatbread

smoked paprika garlic mushrooms

mixed olives & herbs

tahini artichoke hearts

charred red pepper, hearts of palm & mint salad

spanish smoked paprika chicken & chorizo skewers

mini lamb meatballs in tomato curry

sardines in olive oil



BRUNCH & LUNCH BUFFET

BRUNCH BAKED GOODS

\$4sm or \$6 lg

a la carte

muffins  scones - sweet and or savory

MINI FRITTATAS

\$6

caramelized onion, leek, shaved brussel sprout, grana
padano - brussel sprout leaves, scallion

QUICHE

\$72 vegetarain \$85 meaty goodness

SHAKSHUKA!

\$18 per person

spicy middle eastern tomato sauce, chickpeas, egg, feta
house flat bread

LIL DUTCH BABIES

\$6 each

tart citrus cream, maple syrup, seasonal fruit

BRUNCH & LUNCH PLATTERS

THE CONTINENTAL PLATTER

\$120 \$150 \$180

bountiful make your own sandwich platter
cheese, sliced meats, fresh fruit, mixed greens & accoutrements
barrio bread

GRAVLAX PLATTER

\$150 \$180 \$220

house cured gravlax, horseradish labneh, cucumber, red onion,
capers, dill, lemon, crostini

BOUNTIFUL SOUTHWINDS FARM SALAD

\$80 \$100 \$120 \$150 \$180

seasonal veggies, red onion,
lemon tarragon vinaigrette gluten free dairy free

RADICCIO SALAD

\$80 \$100 \$120 \$150

orange, pear, castelvetro, citrus honey dressing
vegetarian gluten free dairy free

FRUIT PLATTER

\$120 \$150 \$180

seasonal fruit, yogurt & house granola gf

BRUNCH & LUNCH

BEVERAGES

JAMAICA

each 6 carafe 24 gallon 50

ICED TEA

each 4.5 carafe 18 gallon 36

COFFEE AIRPOT 36

ESPRESSO DRINKS

BRUNCH BOOZE

ESTRELLA DAURA DAMM LAGER

WEIHENSTEPHANER HEFEWEISSBIER

FOSSO CORNO 'CIMA' ROSA ROSÉ

BELSTAR PROSECCO

MICHILADAS

MIMOSAS

each 10 carafe 38 gallon 120

BLOODY MARY'S

each 12 gallon 130

SHARED FAMILY STYLE MENU

(sample menu)

PÂTÉ DE CAMPAGNE 20

pork & liver pâté with pistachio, kale & bacon

ANGUS BEEF RILLETTES 22

herbed sunflower seed crust, cherry fennel mostarda, barrio levain

ROASTED CAULIFLOWER TERRINE 19

walnut-mushroom duxelles, beet & butternut squash, barrio levain

SMOKED WHITEFISH RILLETTES 21

mussel escabeche, endive, black garlic emulsion, pomme maxime, barrio croistini

ROASTED BUTTERNUT & FRISÉE SALAD 18

cran-raspberry gastrique, pistachio cream, spiced popcorn

PORCINI & CHESTNUT SOUP 16

pickled wild mushrooms, local olive oil, fresh herbs

CHARRED BUTTERNUT PANNA COTTA 19

onion ash, pistachio coconut sambal, black garlic oil

OYSTER MUSHROOM TEMPURA 21

pickled melon, green papaya salad

SNAILS IN THE GARDEN 24

spicy pork sausage, roasted root vegetables, aioli, hazelnut-brown butter

SPICED WINTER SQUASH 34

mole negro y rojo, sauteed cannellini, rainbow chard

HERB CRUSTED SEA BASS 42

grilled prawn, saffron risotto, bouillabaisse sauce, hakurei turnip

WILD BOAR BIRRIA BUCATINI 38

local ceres pasta, queso oaxaca frico, green chili sauce, masa & chili threads

VENISON ON THE FOREST FLOOR 51

savory soil, coffee-rubbed fondant potato,
black currant-charred onion purée, fallen greens

DESSERTS

30 person minimum
for each choice
priced per piece

STATIONED ONLY

BRANDY SOAKED SEASONAL FRUIT IN SABAYON **4**

TOASTED ALMOND & BAKED FRUIT BITES **5**

MINI CHOCOLATE POT DU CREAM **6**

MINI BUTTERSCOTCH POT DU CREAM **6**

STATIONED

or

SMALL PLATTERS FOR A SIT DOWN

TACK ROOM CHOCOLATE MOUSSE BITE **5**

COOKIES **3.5**

LAVANDER EARL GREY

LIME BASIL

LEMON TURMERIC THUMBPRINT

COCONUT SALTED CARAMEL THUMBPRINT

ARRAY OF MINI TARTLETTES **4**

LEMON CURD

CLASSIC PASTRY CREAM with glazed fruit

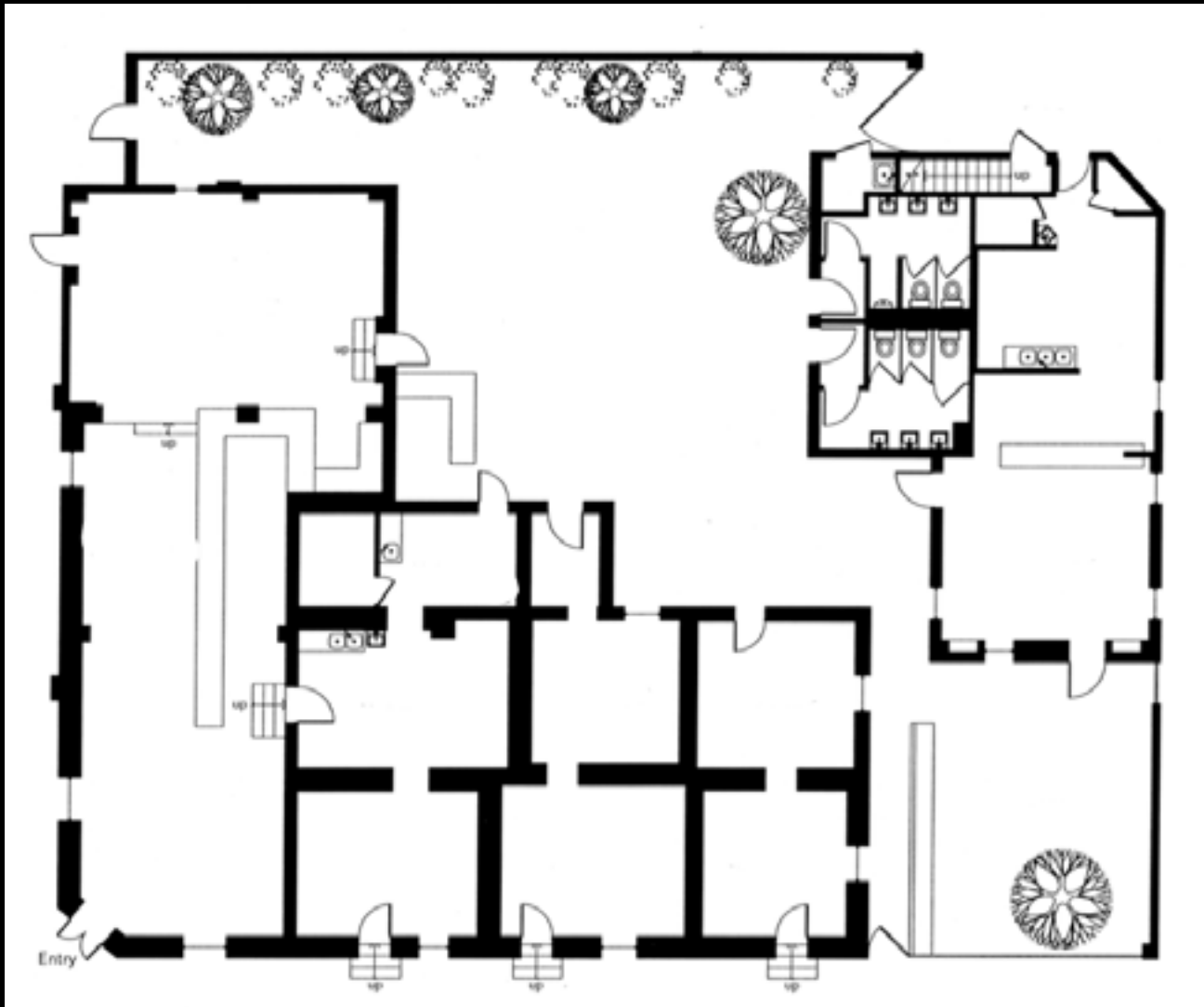
MIXED BERRY with sweetened sourcream

FRANGIPANE

CHOCOLATE DIPPED CANDIED ORANGES **3**

FLOOR PLANS

198 WEST CUSHING STREET



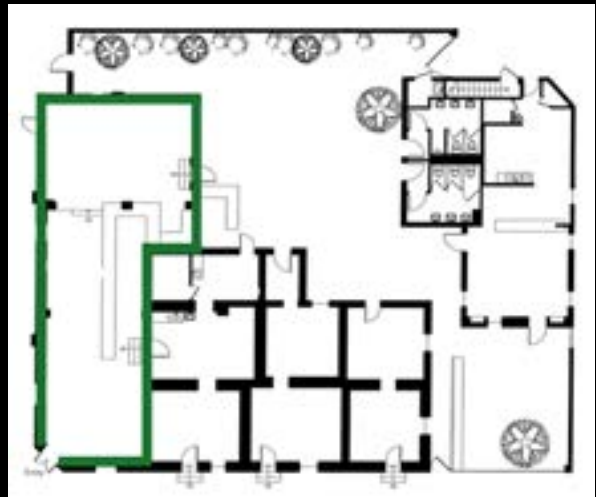
MAIN DINING ROOM

63 seated

This territorial adobe built in the 1860's was lovingly restored and opened in 1972 by the Rollings family.

The space still maintains all of it's impressive 19th century elements. The large beautiful back bar, the gorgeous faceted globe chandelier, the massive Sonoran lawyers cabinet and the life size bronze Cleopatra sculpture. The Dining room speaks to understated elegance.

food & beverage minimum:
daytime: \$1500 includes two day staff members
Thursday-Monday only with full buyout



MAIN COURTYARD

90 max seated - 100 cocktail

The Main Courtyard of the Coronet harkens to the patios of Álamos or San Miguel de Allende Mexico.

The architecturally provocative white walls create a serene home that is lush with plants and trees.

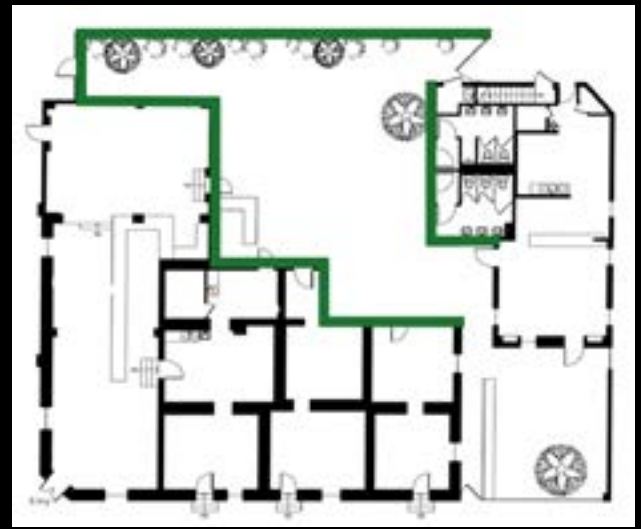
There is spacious seating for 52 with our vintage patio furniture and up to 80 with rentals.

food & beverage minimum:

daytime: Monday-Friday \$1800 daytime Saturday-Sunday \$2200

includes up to 3 staff members

evening: Thursday - Monday only with full buyout

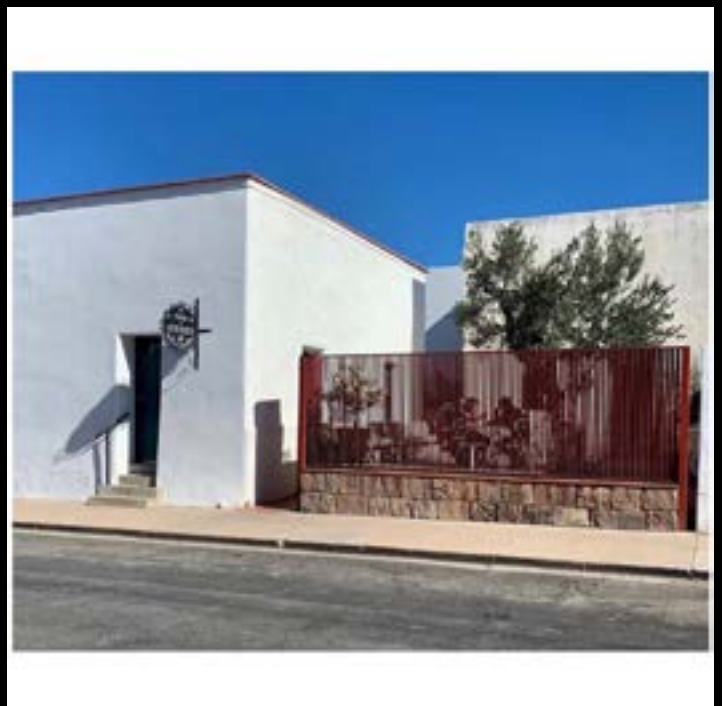
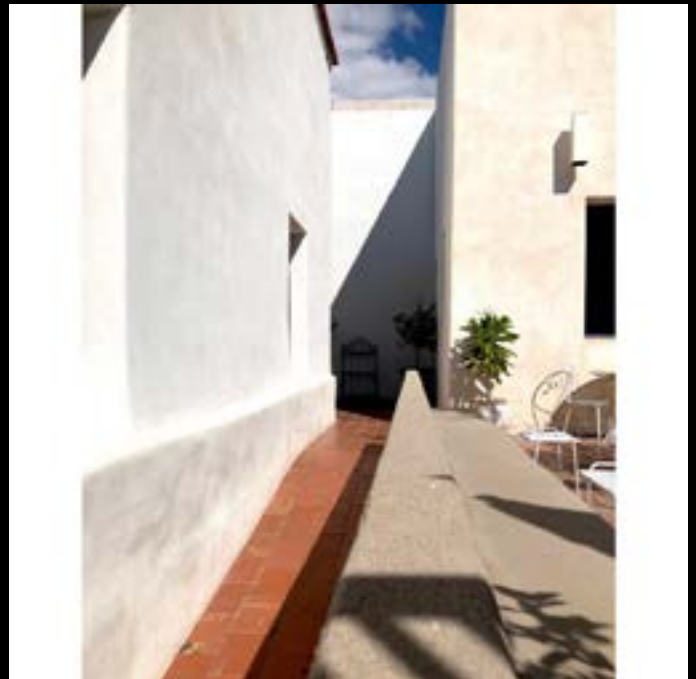
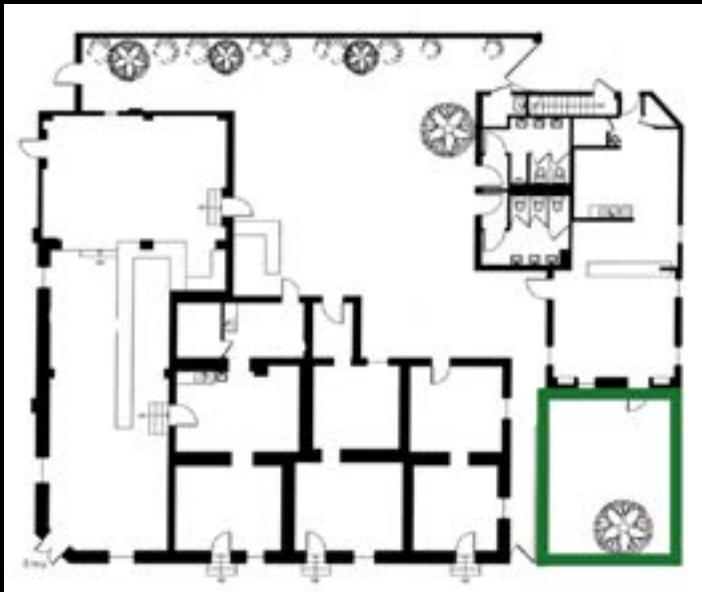


SMALL COURTYARD

30 seated - 25 cocktail

This sweet little space is attached to the main courtyard. It has the same feeling as the larger one and beautiful brick parquet detailing on the ground. It is ideal to set up as it's own experience, with the booth rooms or for overflow from the larger one as an additional bar or seating area.

food & beverage minimum:
daytime: \$800 evening: \$1500
includes one day staff member & two at night



NIGHTJAR & BOOTH ROOMS

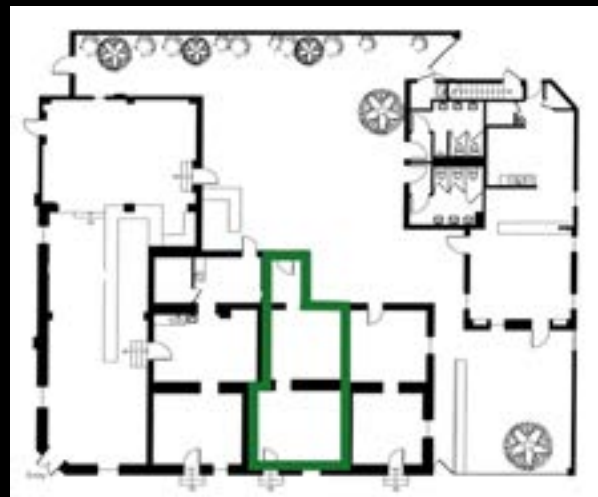
30 seated (in Booth Rooms) - 50 cocktail

This unique space off of the main courtyard was once an old railroad house and is now the home of the backbar from the Coronet at it's original 4th Avenue location. The backbar hails from New River Arizona circa 1926. The high ceiling in the front room has it's original saguaro ribs and a newly handpainted "wall-paper" wainscot. The walls are decorated with historic photos from the neighborhood before the turn of the century, Audubon prints, trasured etchings and a georgeous nude from Israli artist Benjamen Levy.

Both Nightjar & Booth Rooms food & beverage minimums:

daytime: \$1800

evening: Monday \$4500 Thursday-Sunday \$5500 includes small patio
includes up to two daytime staff members & four at night



BOOTH ROOMS

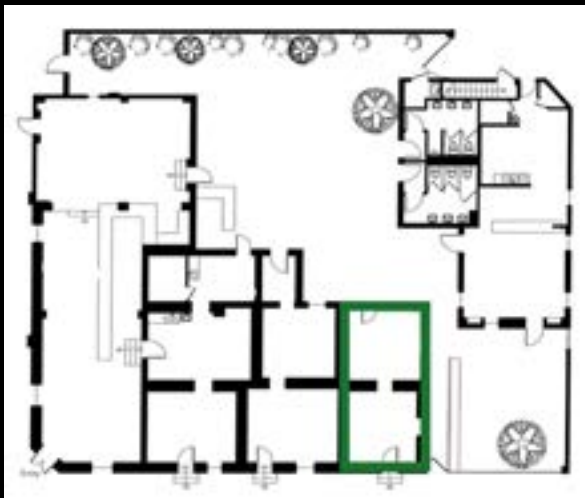
30 SEATED

The Booth Rooms are heart achingly lovely. Victorian headboards and footboards create the booths with matching handmade tables and small vintage captains chairs. Antique etchings and prints adorn the walls. This room seats up to 30 on it's own, and is the perfect space for rehearsal dinners, birthday parties or small corporate dine arounds...in conjunction with Nightjar.

BOOTH ROOMS ONLY food & beverage minimum:

daytime: \$800

evening: only available with both Nightjar spaces or full buyout



FREQUENTLY ASKED QUESTIONS

WHAT MENUS ARE AVAILABLE FOR EVENTS?

The Coronet and Meyer Avenue Cafe and Nlightjar have a variety of event menus to suit. Please keep in mind some substitutions may occur based on seasonality and availability. This document was created in *September 2021*. Menus and details will update regularly.

Available Menus
COCKTAIL BITES

PLATTERS

SLIDERS

BRUNCH & LUNCH BUFFET

BRUNCH & LUNCH PLATTERS

BRUNCH & LUNCH BEVERAGES

SHARED FAMILY STYLE

DESSERTS

BEVERAGES

BUY OUT created especially for you

WHEN SHOULD I FINALIZE MY FOOD & BEVERAGE SELECTIONS?

Food and beverage selections should be made two weeks prior to your event. This will help ensure product is ordered & delivered on time.

WHEN SHOULD I PROVIDE MY FINAL GUEST COUNT?

Please contact your event coordinator your final guest count three calendar days before the event. If you are unable to confirm attendance in time, we will work off the guarantee included in the agreement. If the guest count is higher then the number included in the agreement, we will do our best to accommodate the increase.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your event coordinator sends the online event agreement, please electronically sign and return within three calendar days.

WHAT IS A FOOD & BEVERAGE MINIMUM?

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 site fee. This does not include the 6.5% event service charge, sales tax & gratuity.

FOOD ALLERGIES & RESTRICTIONS

The Coronet is happy to accommodate special diet requests. We take care in the preparation of food that complies with most dietary restrictions. However, please be aware that we are not a kosher, gluten free or nut free kitchen.

FREQUENTLY ASKED QUESTIONS

WHAT IS THE DIFFERENCE BETWEEN THE 10% EVENT SERVICE CHARGE & GRATUITY?

The service charge includes any associated operating costs and contributes to your event coordinators compensation.

Gratuity is for the team who executes your event.

For any large party The Coronet applies a 22% gratuity on all food and beverage.

At The Coronet we strive for excellence in service and attention to detail.

If for any reason you do not believe we have met this standard or feel that we have exceeded it, please feel free to adjust this percentage with your event lead

WHAT IS THE ALLOTTED TIME FOR MY EVENT?

Event times are 3 hours but there can be flexibility in the planning stage.

However once the time frame is set there will be a minimum service charge of \$100 per hour over the prearranged time frame. This charge is subject to change based on the size of your event.

WHAT IS THE DEPOSIT?

For all events there is a \$500 non refundable deposit required to hold the date and the event space.

For larger events there may be a food and beverage deposit up to 50%.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go according 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.

WHAT ARE THE CANCELLATION FEES?

The initial deposit is non refundable.

If an advanced payment has been made a cancellation must be made 14 full days prior to your reservation start time in order to receive a full refund. If one cancels less than 7 full days in advance the guest forfeits 25% of the estimated bill or payment already received. (whichever is greater). If one cancels less than 72 hours in advance, the guest forfeits 50% of the estimated bill (whichever is greater).

Different cancellation policies apply for group reservations in the main dining room.

FREQUENTLY ASKED QUESTIONS

ARE DECORATIONS ALLOWED?

The Coronet provides candles and classic ambiance. Additional center pieces or floral are allowable. We also offer in house floral services.

We do not allow:

glitter, adhesives on any surfaces, confetti, loose or unweighted balloons, and it warrants repeating...no glitter. There will be a charge of between \$200-\$1500 depending on the damage, if these rules are not adhered to. (just don't do it)

HOW DO I APPROVE MY CONTRACT?

Follow the link to your portal.

Verify that you have read and clearly understand our event contract and polices. Click the button to approve your proposal and we will receive notification that your contract has been digitally signed.

In order to solidify your reservation, your contract must be approved & your credit card information provided and on file.

WHAT HAPPENS TO THE CREDIT CARD INFO ENTERED INTO TRIPLESEAT?

Credit card information entered is used to hold the event space and date. It is not charged until a deposit is requested or a cancellation fee is applied.

You may also request for us to charge the total balance using this method.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event by cash or credit card.

Any exception to this must be approved at least a week prior to your event date and must be in writing and appear on your approved event notes.

The total cost due includes food, beverage, sales tax, service charge, and gratuity.

For offsite catering, payment is due five days prior to event, or seven days prior if paying by check