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 27 guests

South Side Seated Events: up to 30 guests

Reception Events: up to 80 guests

lunch menus

$20 per person

entrées (choice of)

chopped kale salad
squash, apple, raisin, white cheddar cheese, white cheddar vinaigrette & almonds

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 bread

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

$25 per person

starter (for the table)

cilantro hummus
jalapeño, cherry pepper relish, heirloom tomato, good olive oil, grilled pita

entrées (choice of)

greek caesar salad
heirloom tomato, avocado, cucumber, castelvetrano olive, red onion, crispy chickpea, creamy parmesan vinaigrette

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

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

mesquite grilled kobe 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.

dinner menu

$50 per person

starters

chopped kale salad
squash, apple, raisin, white cheddar cheese, white cheddar vinaigrette & almonds

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 *gf*

atlantic salmon*
horseradish gratin, sherry glazed beet, arugula *gf*

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

gf - gluten free

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dinner menu

$55 per person

starters

chopped kale salad
squash, apple, raisin, white cheddar cheese, white cheddar vinaigrette & almonds

entrées (choice of)

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

grilled shrimp & avocado bowl
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 purée, bordelaise *gf*

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

gf - gluten free

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menu additions

starters enhance your menu

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

grilled artichoke
simple aioli 17 *gf* *(limited availability)*

cilantro hummus
jalapeño, cherry pepper relish, heirloom tomato, good olive oil, grilled pita 14.5
add: fresh vegetables 4

steamed mussels
spicy italian sausage, melted tomato, white wine, grilled bread 19.5

crisp calamari
mizuna greens, yuzu emulsion, toasted sesame seed 17

crispy brussels sprouts & bacon
honey truffle glaze, aleppo chile, parmesan gremolata 14

drinks

charged based upon consumption

beer, wine, specialty drinks & non-alcoholic beverage

gf - gluten free

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event facts & helpful info

Food & Beverage Minimums
Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

Service Charge vs. Gratuity
Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event- always at your discretion.

The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over $10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

Confirming Your Event
Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

Menu Selection
To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

Final Guest Count
Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

Arriving on Time
If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

Cancellations
We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees.

Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

Patio Events & Weather
We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

Decorations
We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

Logos & Collateral
Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

Credit Card Information
We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

Final Payment
Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups).

Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.