

CALL TODAY
TO BOOK
(520) 544 1255

EL CONQUISTADOR TUCSON, A HILTON RESORT

FEAT.
SANTA &
MRS. CLAUS

Christmas DAY BRUNCH

DECEMBER 25, 2025 | 10:00 AM - 2:00 PM

ADULTS \$98 | KIDS (6-12YRS) \$39 | KIDS (1-5 YRS) FREE

SALAD BAR

Poblano Caesar Salad | V

Confit tomatoes, romaine, pepitas
asiago cheese, poblano dressing,
herb croutons and caesar dressing

Southwest Tabouli | VGN

Avocado, tomato, cucumber,
cilantro, citrus vinaigrette
and charred corn

Arugula Salad | V & GF

Roasted beet, gorgonzola,
butternut squash, toasted walnut
prickly pear vinaigrette and goji berry

Brussels & Bacon Salad | GF

Shredded celery root, red onion
sunflower seeds, dried cranberries
and sherry vinaigrette

SEAFOOD

Chilled Shrimp & Mussels | GF

Lemon and spicy cocktail sauce

Smoked Salmon

Dill and caper cream cheese

Octopus Nicoise Salad | GF

Kalamata olives, fingerling potatoes,
grape tomatoes, haricots verts,
hard-cooked egg and lemon vinaigrette

ASSORTED DISPLAY

Bread Display

Crisp flatbreads, bagels, rolls, crackers,
corn muffins, cream cheese, olive oil,
balsamic vinegar and soft butter

Domestic & International Cheeses | GF & V

Fruit jams available

CARVE-TO-ORDER

Prime Rib | GF

Au Jus and creamy horseradish

Cinnamon Cider Glazed Ham | GF

Caramelized apple chutney

Smoked Lamb Shoulder | GF

Pomegranate glaze and whipped feta

Made-to-Order Omelets



SWEET ENDINGS

Black Forest Trifle

Ice Cream Station

With assorted toppings

Egg Nog Cheesecake | GF

Classic Crème Brulee | GF

Dulce de Leche Cheesecake | GF

Milk & Cookie Panna Cotta

Cookie Butter Mousse | VGN

Breakfast Pastries

Blueberry muffins, cinnamon rolls,
and maple pecan danishes

SANTA'S COOKIES

Sugar Cookies

Spiced Oatmeal

With icing

Chocolate Chip

Coconut Macaroons

BUFFET

Miso Maple Salmon | GF

Ginger and pickled bok choy

Breakfast Enchiladas | GF & V

Soyrizo sauce, scrambled egg,
potatoes, and pico de gallo

Seasonal Veggies | GF & VGN

Braised carrots, caramelized fennel,
baby squash, zucchini and broccolini
Vegan upon request

Garlic Mashed Yukon Potatoes | GF & V

Charcuterie Display | GF

Salamis, pâté and pickles

Duck Confit Bennie

Poached egg, cracked pepper,
hollandaise and jalapeño cherry glaze

Posole | GF & DF

Braised beef, cabbage, lime,
radish and cilantro

Vegan Ceviche | GF & VGN

Heart of palm, sweet potato,
Avocado and Jalapeño

Maple Bourbon Cherry Bread Pudding | V

Cinnamon whipped cream

Applewood Bacon & Sausage Links | GF & DF

Stuffed Delicata Squash | GF & VGN

Coconut coriander cream,
quinoa, artichoke, hummus
and eggplant