

Event Menus



OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[DESSERT](#)

[BEVERAGES](#)

[CONTACT INFORMATION](#)

v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

All menus and prices are subject to change.



BREAKFAST

All plated and buffet breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PLATED

PALO VERDE

- Freshly squeezed orange juice
- Bake shop pastries
- Sweet butter, fruit preserves
- Scrambled eggs
- Roasted tomatoes
- Applewood-smoked bacon
- Home fried potatoes
- 48 per person

VALLE VISTA

- Freshly squeezed orange juice
- Bake shop pastries
- Sweet butter, fruit preserves
- Quiche Lorraine
- Marble parmesan potatoes
- Roasted asparagus
- Mini sweet peppers
- 50 per person

CONTINENTAL BREAKFAST

HUMMINGBIRD

- Freshly squeezed orange, cranberry, grapefruit juice
- Sliced seasonal fruits & berries
- Chef's bakery basket, fruit-filled Danishes, flaky croissants, muffins, breakfast breads
- Sweet butter, fruit preserves
- 46 per person

ECHO CANYON

- Freshly squeezed orange, cranberry, grapefruit juice
- Tropical fruits, berries, melons
- Freshly baked scones, mini muffins, mini Danish, breakfast breads
- Fruit yogurt, granola
- Sweet butter, fruit preserves
- Scrambled eggs, ham, cheddar cheese, buttery croissant
- 49 per person



BUFFETS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

*Culinary attendant required. One per 75 guests per station at 200 each + tax.

CAMELBACK MOUNTAIN

Sliced seasonal fruits & berries

Chef's bakery basket, fruit-filled Danish, flaky croissants, muffins, breakfast breads

Sweet butter, fruit preserves

Overnight oats

Individual fruit yogurts, homemade granola

Scrambled eggs

Assorted bagels, whipped & herbed cream cheese

Applewood-smoked bacon, jalapeño & cheddar chicken sausage

Crispy Yukon Gold potatoes

56 per person

MUMMY MOUNTAIN

Market fresh melons, citrus, berries

Seasonal gourmet breakfast breads & muffins

Sweet butter, fruit preserves

Churro French toast, cinnamon sugar, citrus maple syrup

Scrambled eggs

Frittata, spinach, tomato, Asiago cheese, romesco sauce

Applewood-smoked bacon, sage pork sausage

Arizona green chile potato hash

60 per person

PARADISE VALLEY

Chilled vanilla & fruit yogurts, granola

Sliced seasonal fruits & berries

Chef's bakery basket: Fruit-filled Danish, flaky croissants, seasonal muffins, breakfast breads

Sweet butter, fruit preserves

Assorted dry cereals with skim, 2% and whole milk

Steel-cut oatmeal with milk, brown sugar, local honey-toasted almonds, dried fruit

Applewood-smoked bacon, chicken & apple sausage

Chermoula-spiced potatoes

PREPARED TO ORDER OMLETES*

Whole eggs, egg whites

Diced ham, smoked salmon, chopped applewood-smoked bacon, shredded cheddar, Swiss, peppers, onions, spinach, tomatoes, mushrooms, jalapeños, asparagus

64 per person



ACTION STATIONS

All stations require one culinary attendant per 75 guests per station at 200 each. Stations are only available when added to an existing breakfast buffet, not a la carte. Minimum of 25 guests per order. Brunch cocktails require one bartender per 75 guests at 150 each. Action stations are served for a maximum of 1.5 hours.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices subject to change.

BELGIAN WAFFLE STATION

Citrus maple syrup, muddled berries, sweet butter, whipped cream, chocolate shavings

16 per person

PREPARED TO ORDER OMELETS

Whole eggs, egg whites

Diced ham, smoked salmon, chopped applewood-smoked bacon, cheddar and Swiss cheese, sweet peppers, onions, spinach, tomatoes, mushrooms, jalapeños, asparagus

26 per person

BREAKFAST BURRITOS

Warm flour tortillas, scrambled eggs, potato hash, cheddar, chorizo, green chile, applewood-smoked bacon, salsa, sour cream, guacamole

24 per person

CHILAQUILES VERDE

Crisp tortilla chips tossed with salsa verde, chorizo, Arizona pepper jack cheese, scrambled eggs, Mexican crema, queso fresco

26 per person

BRUNCH COCKTAILS

(Minimum of 300 spend per bar)

MIMOSA & BELLINI BAR

Campo Viejo Brut Cava

Orange, pineapple & cranberry juice

Peach purée

Fresh seasonal berries

16 each

BLOODY MARY & MARIA BAR

Vodka | Svedka

Tequila | Sauza Blue

House bloody mary mix

Celery sticks, green olives, pepperoncini, applewood-smoked bacon slices, cocktail onions, lemon & lime wedges, jalapeño slices, horseradish, Tabasco sauce

18 each



ENHANCEMENTS

Minimum of 25 guests per order. All enhancements must accompany a purchased buffet selection at the same quantity of people. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BREAKFAST SANDWICHES

Scrambled eggs, sausage patty, cheddar cheese on a buttermilk biscuit

Scrambled eggs, ham, cheddar cheese on a flaky croissant

Scrambled eggs, applewood-smoked bacon cheddar cheese, on a English muffin

14 each

QUESADILLAS

Flour tortilla, eggs, pepper jack cheese, peppers, applewood-smoked bacon

Salsa, guacamole

14 each

BYO AVOCADO TOAST

Grilled sourdough and 9 grain bread, crushed avocados, pomegranate seeds, toasted pumpkin seeds, cherry tomato, scrambled eggs, crisp prosciutto, smoked salmon

22 per person

ADDITIONAL ENHANCEMENTS

Assorted cold cereals, skim, 2% and whole milk | 8 per person

Steel-cut oatmeal, brown sugar, local honey, dry fruits, almonds, milk | 8 per person

Scrambled eggs or egg whites | 10 per person

Sliced seasonal fruit & berries | 16 per person

Buttermilk pancakes, citrus maple syrup, toasted local pecans | 16 per person

Market fresh fruit parfaits, Greek yogurt, berries, granola | 13 per person

Smoked Scottish salmon with assorted bagels, cream cheese, capers, onions, chopped egg | 18 per person

Assorted bagels, flavored cream cheeses | 85 per dozen

Churro French toast, maple syrup | 16 per person

Whole wheat pancakes, maple syrup | 16 per person

Scones, chocolate chip, almond, vanilla | 78 per dozen

Mini breakfast breads, banana & walnut, lemon & poppy seed, zucchini. Served with butter and fruit preserves | 85 per dozen

Whole fresh fruit | 60 per dozen

Bag of trail mix | 8 per person



BREAKFAST ON THE GO

Each box to contain the same requested items without further customization with the exception of vegan, vegetarian or gluten-free requests. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change. Minimum of 25 per order.

EARLY RISER

Individual orange juice
Hard-boiled egg
Seasonal muffin
Individual vanilla yogurt
Fruit & berry salad
Granola bar
32 per person

BOX ENHANCEMENTS

Breakfast sandwich | scrambled eggs, applewood-smoked bacon, cheddar cheese, on an English muffin | 14 per person
Breakfast sandwich | scrambled eggs, sausage patty, cheddar cheese, on a buttermilk biscuit | 14 per person
Breakfast sandwich | scrambled eggs, ham, cheddar cheese, on a flaky croissant | 14 per person
Market fresh fruit parfaits, Greek yogurt, berries, granola | 13 per person
Bagel with cream cheese | 7 per person
Mini breakfast bread | 7 per person
Bag of trail mix | 8 per person
Bottle of still water | 7 each
Naked fruit juice & smoothies | 10 each



MORNING & AFTERNOON

Break service requires a minimum of 10 people and must be ordered for the guaranteed guest count. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are for a maximum of 30 minutes and subject to change.

SOUTHWEST TRAIL MIX BAR

Assorted nuts, grains, seeds, dried fruits, chocolate
24 per person

CHEESE & CHARCUTERIE

Imported & domestic cheeses, assorted cured meats
Sonoran dried fruit & nuts, herb crostini, local jam
28 per person

AS THE COOKIE CRUMBLES

Chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut
Chocolate milk, whole milk, iced coffee
24 per person

JOYA SUPER FOODS

Homemade granola bars, protein truffles, vegetable crudité with chipotle ranch, mixed nuts
Blueberry & vitamin C smoothies
26 per person

TRES DELINQUENTES

Warm tri-color tortilla chips, queso fundido, guacamole, salsa, chicken taquitos, churros, caramel sauce
30 per person

BALLPARK CORNER

Mini hot dogs, roasted nuts, warm pretzel bites, stout cheese sauce, ballpark mustard, cracker jacks
30 per person

MEZZE

Hummus, baba ghanoush, mixed olives, marcona almonds, pita bread chips, peppered crostini, sliced fresh baguette
Spinach & artichoke dip
29 per person

CHIPS AND DIPS

CHIPS

Terra chips, plantains, malt vinegar house potato chips, tri-color corn tortilla chips

DIPS

Five-onion sour cream, herbed hummus, beet hummus, jalapeño bean dip
18 per person

BREAKS

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 8



À LA CARTE

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BY THE DOZEN

(Minimum of (3) dozen per order)

Assorted tea sandwiches | 96 per dozen

Assorted fresh whole fruit | 60 per dozen

Miniature fruit tarts & éclairs | 85 per dozen

Assorted breakfast pastries, butter,
fruit preserves | 85 per dozen

Chocolate brownies & blondies | 80 per dozen

Assorted freshly baked cookies | 80 per dozen

Chocolate-dipped strawberries | 90 per dozen

Individual fruit yogurts | 72 per dozen

BY THE POUND

(serves 10 people per pound)

Fruit & nut chocolate bark | 42

Assorted gourmet roasted nuts | 38

Chocolate yogurt-covered pretzels | 44

Sweet & spicy trail mix | 34

INDIVIDUAL

Individual vegetable crudité | green goddess
dressing | 8 each

Mason jar fresh fruit salad | muddled berries, jalapeño
syrup, citrus agave syrup, mint, basil | 9 each

Individual fruit yogurt | 6 each

Assorted granola bars | 6 each

Protein bar | 8 each

Bag of trail mix | 8 each

Individual bags of chips, pretzels and
popcorn | 6 each

Basket of miniature candy bars | 38 per basket



BREAKS

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 9



PLATED LUNCH

Three-course lunch includes one starter, entree and dessert. Includes assorted bread rolls with butter, freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas. Same menu items required for all guests in attendance unless dietary restrictions requested. Minimum of 25 guests per order.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

OPTION ONE

Tortilla soup | cumin cilantro crema, fried masa
Southwest cobb | grilled ancho-marinated chicken, avocado, applewood-smoked bacon, eggs, pepper jack cheese, tomatoes, chipotle ranch dressing
Churro cheesecake | spiced mango
65 per person

OPTION TWO

Basil & tomato bisque | Cheddar cheese croutons
Moroccan salmon salad | Spinach, baby greens, tomatoes, radishes, citrus vinaigrette
Spanish vanilla torte | Almond, pistachio, Amarena cherry
67 per person

OPTION THREE

Mixed greens | shaved vegetables, jicama, pepita brittle, hominy, cilantro vinaigrette
Sonoran spiced flat iron steak | roasted poblano mashed potato, seared Brussels sprouts, mini peppers, heirloom carrots, ancho rioja reduction
Chocolate hazelnut torte | milk chocolate mousse, pralines
72 per person

OPTION FOUR

Desert greens | teardrop tomatoes, English cucumber, pepita seeds, apricot gel, balsamic vinaigrette
Seared salmon | green chile lentils, caramelized shallots, baby spinach, heirloom carrots, charred broccolini, red mole
Pabana mousse | coconut dacquoise, kiwi & mango
70 per person

OPTION FIVE

Roasted beets | arugula, pistachios, goat cheese, honey emulsion
Herb-crusted breast of chicken | basi orzo, asparagus heirloom cauliflower, roasted peppers, rosemary lemon jus
Guayaquil chocolate & cherry pot de crème | pistachio, tarragon
69 per person

ENHANCEMENTS

(pre-selected choices due 72 hours prior to event and not a choice of tableside)

Choice of starter | 8 per person
Choice of entrée | 16 per person
Choice of dessert | 10 per person
Assorted miniature desserts for the table | 10 per person



BUFFETS

Includes freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas. Buffets are served for a maximum of 1.5 hours. Minimum of 25 guests per order. Modified menus can be selected for groups that fall under the minimum.

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NEIGHBORHOOD DELI SOUP

Tomato & shallot bisque | basil oil, cheddar grilled cheese

SALADS

Crisp greens | cucumber, carrots, grape tomatoes, lemon & balsamic vinaigrette

Red potato salad | celery, applewood-smoked bacon, chives, whole grain mustard

Heirloom tomato & watermelon salad | corn nuts, pickled onions

PLATTER OF DELI MEATS, CHEESES, BREADS AND TOPPINGS

Peppered roast beef, smoked turkey, honey-baked ham

Cheddar, Swiss, Havarti, pepper jack

Artisan kaiser rolls, ciabatta, butter croissants

Sliced tomatoes, onion, pickles, butter lettuce

Imported mustards, mayonnaise, horseradish cream, pickled vegetables

House malt vinegar potato chips

DESSERT

Snickerdoodle cookies

Turtle chocolate sandies

Lemon ricotta

65 per person

SANDWICH SHOP SOUP

Chicken noodle soup

SALADS

Caesar salad | romaine, grilled chicken, croutons, Parmigiano-Reggiano, Caesar dressing

Tomato & mozzarella salad | basil, olive oil, balsamic

Pasta salad | olives, peppers, herbs, arugula pesto

PRE-MADE SANDWICHES

Accompanied by lettuce & tomato

Peppered roast beef, Havarti cheese, kaiser roll

Smoked turkey breast, Swiss, croissant

Honey-baked ham, Wisconsin cheddar, ciabatta

Grilled vegetables, goat cheese, pesto, whole wheat wrap

Imported mustards, mayonnaise, horseradish cream, pesto aioli

House potato chips

DESSERT

Caramelized vanilla profiterole

Peanut butter & jelly cake

Chocolate cream shots

68 per person

LUNCH

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 11

BUFFETS

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GLUTEN-FRIENDLY SOUP

Sweet corn bisque

SALADS

Quinoa salad | arugula, sweet pepper, golden raisins, herbs, sweet peppers, lemon chive vinaigrette

Baby greens | grape tomatoes, English cucumber, shaved radish, balsamic dressing

Melon & feta salad | toasted pistachios, frisée, olive oil, sweet chili

ENTRÉES

Roasted sirloin of beef | cabernet demi-glace

Seared chicken | port reduction

Herb-crusted corvina | cauliflower, dates

Rosemary & garlic marble potatoes

Basmati rice pilaf

Roasted vegetable medley

DESSERT

Chocolate & raspberry roulade

Amoretti cookies

Berries & sabayon

80 per person

JOYA BREAD

Garlic & herb naan

SOUP

Roasted mushroom bisque

SALADS

Roasted butternut squash salad | arugula, frisée, pomegranate seeds, feta, pepita seeds, sherry vinaigrette

Marinated kale salad | blueberries, red chili flakes, lemon, olive oil

Tomato gazpacho shooter | avocado, micro cilantro

ENTRÉES

Herb-roasted chicken | asparagus, pan jus

Chana Masala bean stew | Turmeric fried tofu, golden raisin

Spiced Scottish salmon | mint chimichurri

Roasted sweet potatoes & Brussels sprouts

Ancient grains brown rice, crispy red potatoes, caramelized onion

DESSERT

Coconut macaroons

Blueberry & basil meringue tart

Chocolate covered strawberries

80 per person

LUNCH

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 12



BUFFETS

Includes freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas.
Minimum of 25 guests per buffet. Modified menus can be selected for groups that fall under the minimum.

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ITALIAN

BREAD

Honey & rosemary focaccia | sea salt

SOUP

Cannellini bean soup | crispy kale

SALADS

Baby greens | sunflower seed, cherry tomato, toasted pine nuts, crisp prosciutto, kalamata olives, red wine vinaigrette

Tossed classic Caesar | crisp romaine, parmesan croutons, Caesar dressing

Bocconcini mozzarella & tomato salad | basil arugula pesto, aged balsamic

ENTRÉES

Chicken piccata | caper butter sauce

Ziti pasta with bolognese | Parmigiano-Reggiano

Pepper-crusted flank steak tagliata | chimichurri

Wild mushroom ravioli | arugula pepita pesto

Charred lemon broccolini | sun-dried tomatoes

DESSERT

Limoncello tiramisu

Almond butter cake

Chocolate & berries budhino

80 per person

ASIAN

SOUP

Nori miso mushroom

SALADS

Crisp greens salad | shaved ninja radish, carrots, scallions, toasted cashews, wasabi peas, sesame & ginger soy vinaigrette

Edamame & cauliflower salad

Napa cabbage salad | green papaya, frisée, crispy shallots, sweet chili vinaigrette

ENTRÉES

Grilled chicken teriyaki | orange chili soy sauce
Beef bulgogi | Korean-marinated flank steak, broccoli

Asian vegetable lo mein | snow peas, mushrooms, bamboo shoots, zucchini, peppers, carrots

Sweet miso-glazed striped bass, shiitake, lemongrass broth

Lemongrass & coconut rice

Garlic & ginger bok choy | baby zucchini

DESSERT

Matcha white chocolate torte

Passion fruit tart

Five-spice chocolate mousse shot

82 per person

LUNCH

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 13





BUFFETS

Includes freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas. Minimum of 25 guests per buffet. Modified menus can be selected for groups that fall under the minimum.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

OFF THE GRILL

APPETIZER

Poblano & cheddar cornbread | butter

SOUP

Beef & bean chili | caramelized onions, cheddar cheese, hot sauce

SALADS

Crushed fingerling potato salad | applewood-smoked bacon, green onions, celery, eggs, dijonaise dressing

Wedge salad | tomato, cucumber, dried cranberry, queso fresco, blue cheese

Savoy cabbage slaw | grapes, candied pecans, lemon vinaigrette

ENTRÉES

Grilled black Angus burgers | brioche buns

Beer-poached all-natural beef hot dogs | sweet rolls

Lettuce, tomato, onion, pickles, ketchup, mustard, mayonnaise, cheddar cheese, Swiss cheese, pepper jack cheese

Chipotle BBQ grilled chicken

Maple & applewood-smoked bacon baked beans | grilled vegetable medley

Baked potatoes | cheddar cheese, sour cream, green onions, applewood-smoked bacon

Maple bourbon sweet potatoes

DESSERTS

S'mores cake, peach basil tart, strawberry short cake
80 per person

LUNCH

| OMNI SCOTTSDALE RESORT & SPA AT
MONTELUCCIA

SOUTHWESTERN

APPETIZER

Tortilla chips | roasted salsa, guacamole, sour cream

SOUP

Chicken tortilla soup | crispy masa strips, lime crema

SALADS

Tossed southwest Caesar | crisp romaine, cotija cheese, dried cherries, chipotle dressing

Smoked black bean frisée salad | Roasted corn, green chiles, tomatoes, cilantro, chili & honey vinaigrette

Jícama slaw | cabbage, pineapple, citrus, mango dressing

ENTRÉES

Chipotle honey salmon | cilantro chimichurri

Roasted breast of chicken | sweet pepper mole

Cheese enchiladas | ancho rojo sauce

Calabesitas | tomato, summer squash, red onion

Sonoran rice

Refried pinto beans

DESSERTS

Churros

Margarita tart

Chocolate chipotle tort

80 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 14



LUNCH BUFFETS

Includes freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas. Minimum of 25 guests per buffet. Modified menus can be selected for groups that fall under the minimum.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

MEDITERRANEAN FARMERS MARKET

SALADS & SIDES

Frisée & arugula salad | garbonzo, fennel, olives
honey emulsion dressing

Mozzarella & heirloom tomato salad | basil, balsamic,
olive oil

Chopped salad | tomato, cucumber, red onion, spiced
chickpeas, feta cheese, herb vinaigrette

Mint & arugula tabulleh

ENTRÉES

Herb-crusted rack of lamb | date thyme jus

Seared snapper | olive tapenade, piquillo harissa

Chicken picatta | fennel caper sauce

Buttered naan bread & pita chips

DESSERTS

Valencia orange olive oil cake

Chocolate pistachio torte

Baklava

84 per person

SPA LUNCH

BREAD

Garlic & herb naan

SOUPS & SALADS

Tomato & melon gazpacho

Baby greens | cucumber, cranberry, spiced pepitas,
balsamic vinaigrette

Persian cucumber salad

Watermelon salad | basil, red onion, queso fresco,
pickled onion

ENTRÉES

Seared wild salmon | caramelized onion, lemon
agrodolce

Citrus-roasted chicken breast | crispy chickpea,
thyme lemon jus

Quinoa pilaf | dried currants, apricot, curried sweet
potatoes and charred green onions

Seasonal vegetable medley

DESSERTS

Chocolate-covered strawberries

Salt & pepper chocolate sable

Peach trifle

80 per person



LUNCH ON THE GO

Prices are subject to 25% service charge and 8.25% state sales tax. Minimum of 25 guests per order. All menus and prices are subject to change.

BOXED LUNCH

Includes whole fruit, freshly baked cookie, individual bag of potato chips, condiments.

SALADS | CHOOSE ONE

- Coleslaw
- Orzo pasta salad
- Macaroni salad
- Potato salad

SANDWICHES/WRAPS CHOOSE THREE

Grilled vegetables, goat cheese, red pepper hummus, baby greens, peppers, gluten-friendly wrap | **48 each**

Honey-roasted ham, smoked cheddar, Dijonnaise, butter lettuce, tomatoes, brioche kaiser | **48 each**

Slow-roasted turkey breast, Swiss cheese, cranberry mostarda, bibb lettuce, tomato, large croissant | **48 each**

Pesto-grilled chicken breast, mozzarella, Boursin crema, arugula, tomato, spinach wrap | **50 each**

Chicken Caesar salad, romaine lettuce, grilled chicken, toasted garlic croutons, parmesan, Caesar dressing, whole wheat wrap | **48 each**

Mortadella, salami, pepperoni, marinated tomato, pepperoncini, arugula, baguette | **50 each**

Peppered roast beef, Havarti, mixed greens, caramelized onion, horseradish spread, Kaiser roll | **50 each**

LUNCH

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

PROTEIN BOWL

BYO BOWL

Grains | herb bulgur, quinoa, forbidden rice

Greens | mixed greens, arugula

Proteins | spiced salmon, grilled chicken, marinated tofu

Vegetables | puffed garbanzo, edamame, turmeric sweet potato, roasted cauliflower, cherry tomato, pickled cabbage, bean sprouts, pepita seeds, red pepper hummus

Dressings | lemon emulsion, ginger yuzu vinaigrette, raspberry vinaigrette

DESSERT

Coconut avocado mousse | pineapple & kiwi salsa

Chia Greek yogurt | short cake, tropical fruit relish

Assorted cookies

58 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 16



HORS D'OEUVRES

All Hors d'Oeuvres require a minimum order of 25 pieces per item. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COLD

10 PER PIECE

Assorted bruschetta

Brie tartlet | strawberry balsamic chutney

Toasted macadamia nut-cruste goat cheese |
sourdough crouton

11 PER PIECE

Bigeye tuna | Asian coleslaw, wasabi cream on
cucumber crisp

Southwest beef tenderloin | blue corn cake

Chipotle chicken wonton cone

Prosciutto, basil & mozzarella pinwheels

Mini Reuben sandwich

12 PER PIECE

Ahi tuna tartare | wonton cup

Seared medallion of beef tenderloin | ancho chile aioli
on brioche

Miso sesame shrimp | garlic & sweet chili

HOT

10 PER PIECE

Granola-cruste brie | raspberry coulis

Parmesan artichoke hearts

Vegetable samosa | tamarind chutney

Thai chicken spring roll

Avocado poblano & black bean spring roll

Southwest shrimp quesadilla

11 PER PIECE

Carne asada | onion en croûte

Pulled pork & fresh mango empanada

Sesame chicken fingers

Braised short rib croquette

Tandoori marinated chicken satay

Grilled chicken flauta | prickly pear

12 PER PIECE

Lobster & pepper jack quesadilla

Southwest lump crab cake | sweet chili dip

Coconut-cruste shrimp



RECEPTION

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 17



DISPLAYS

Reception stations are served for a maximum of 1.5 hours and must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

DELUXE CRUDITÉS

Seasonal vegetables | carrots, celery, broccoli, peppers, cucumber, radish

Choice of two dips | herb ranch, hummus, avocado salsa

18 per person

QUESO FUNDIDO

Roasted salsa, guacamole, crispy corn tortilla chips
22 per person

CHEESE DISPLAY

Assorted imported & domestic cheeses, grapes, dried or fresh fruits, crackers, assorted breads
20 per person

TRADITIONAL ANTIPASTO

Assorted Italian cheeses, prosciutto, coppa ham, Parmigiano-Reggiano, Manchego, soppressata picante

Marinated grilled vegetables, artichoke hearts, olives, pickled vegetables

Breadsticks, crostini, assorted breads

33 per person

DIM SUM

CHOOSE THREE

Seafood: shrimp shumai, shrimp spring roll, crab rangoon

Meat: chicken shumai, barbecue pork bun, pork pot sticker, chicken egg roll, pork shumai

Vegetarian: vegetable pot sticker, vegetable spring roll

Shoyu, hoisin scallion sauce, spicy dragon sauce, chopsticks

34 per person



DISPLAYS

Reception stations are served for a maximum of 1.5 hours & must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

MAC & CHEESE

CHOOSE TWO

BBQ Chicken, caramelized onion, pepper jack, scallion

Braised short rib, cheddar, thyme, applewood-smoked bacon

Wild mixed mushroom, Crow's Dairy goat cheese, garlic, chives

Shrimp, scallop, chorizo, saffron, manchego cheese

46 per person

Lobster, Americano sauce, Gruyère cheese | 18 per person additional

SPANISH TAPAS

Marinated asparagus & prosciutto

Chorizo sausage, roasted pepper, marcona almonds

Grilled shrimp | orange, fennel

Artichokes, vegetables, manchego cheese

Tomato & basil bruschetta | olive oil, aged balsamic, pepper, crostini

Sliced pan rustico | baguettes

44 per person

FIRE & ICE SEAFOOD

(3) Chilled jumbo shrimp, (1) snow crab claw, (2) hot pot mussels, (1) shucked fresh oyster

Brandied cocktail sauce, horseradish, mignonette sauce, lemon wedges

48 per person

SUSHI

(based on 5 pieces per person)

Assortment of Nigiri, sashimi, & maki rolls

Garlic chili edamame

Pickled ginger wasabi, soy sauce, chili sauce

50 per person

DESSERT

Chef's selection of miniature desserts

Freshly brewed regular & decaffeinated Stance Coffee, assorted hot Numi teas

32 per person

RECEPTION

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 19



STATIONS

Action stations are served for a maximum of 1.5 hours and must be ordered for all attendees. One culinarian per 75 guests per station at 200 each. Minimum of 25 persons per order. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

ACTION STATIONS

STREET TACOS

Corn tortillas

Birria beef, chili charred mahi mahi, braised chicken tinga

Shredded lettuce, onion, cilantro, sour cream, salsa verde, roasted salsa, guacamole, lime wedges, queso fresco

42 per person

VEGETARIAN PAELLA

Grilled zucchini, squash, eggplant, green beans, peppers, onions, roasted cauliflower, broccolini, saffron rice

32 per person

VALENCIA PAELLA

Chicken, chorizo, clams, shrimp, peppers, peas, onions, saffron rice

42 per person

MARISCO PAELLA

Shrimp, mussels, clams, whitefish, octopus, Portuguese sausage, peppers, peas, saffron rice

46 per person

THEMED STATIONS

TASTE OF ASIA

Roasted pork belly, bao, hoisin, scallions

Assorted dim sum | Pot stickers, shumai served in steam baskets

Crispy egg rolls | pork, chicken or vegetarian

Fresh Thai spring rolls | mint, cilantro, sweet chile sauce

Stir-fried pad Thai station | Rice noodles, bean sprouts, carrots, snap peas, chili sauce, green onions, peanuts, egg, cilantro, lime wedges

Steamed Jasmine rice

72 per person

Add shrimp to pad Thai | 12 per person

LATIN AND SOUTH AMERICAN

Citrus-marinated pork carnitas, tortillas, salsas, guacamole

Stewed black beans

Fried plantains

Zarzuela de Marisco, white rice

Chicken cazuela de ave

72 per person

RECEPTION

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUICIA

[CLICK TO RETURN TO TABLE OF CONTENTS 20](#)

ACTION STATIONS

Action stations are served for a maximum of 1.5 hours and must be ordered for all attendees. Each station requires a culinary attendant. One culinarian per 75 guests per station at 200 each. Minimum of 25 persons per order. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PASTA

PASTA | CHOOSE TWO

Gnocchi, orecchiette, penne, rigatoni

SAUCE | CHOOSE TWO

Alfredo, basil cream, tomato vodka, wild mushroom
Asiago

PROTEINS

Garlic & herb grilled chicken, shrimp scampi

TOPPINGS

Red chili flakes, grated parmesan cheese, olives,
fresh basil

Served with truffle sea salt focaccia

40 per person

GOURMET WOOD-FIRED FLATBREADS

CHOOSE TWO

Prosciutto, fig, arugula, balsamic

Four cheese, pepperoni, applewood-smoked bacon

Mozzarella, basil, tomato

35 per person

TORTA

CHOOSE TWO

Avocado, black bean, panella

Pork carnitas, roasted poblano, avocado

Chicken machaca, queso fresco, roasted
piquillo peppers

Ancho-braised short rib, caramelized pickled onion,
Cotija cheese

46 per person

BYO GARDEN STATION

Mixed greens, baby spinach, romaine lettuce

Chopped chicken, grilled flat iron steak, crumbled
applewood-smoked bacon, hard-boiled eggs,
chickpeas, edamame

Herb quinoa, cherry tomatoes, cucumbers, carrots,
radishes, corn

Assorted shredded cheeses, blue cheese crumbles

Ranch, balsamic vinaigrette, Caesar dressing

Croutons, sunflower seeds, almond slivers

32 per person

RECEPTION

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 21





THE CARVING BOARD

Reception stations are served for a maximum of 1.5 hours. Chef attendant required for each carving board item. One culinarian per 50 guests per station at 200 each. Guests served figures are intended as guidelines for enhancing existing reception and/or buffet selections.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HERB-ROASTED TURKEY BREAST

Assorted parker rolls

Old world mustard, dijon mustard, cranberry relish

390 each (serves 25)

AGED HICKORY-SMOKED STRIPLOIN

Petite rolls

Red wine demi-glace, Dijonnaise sauce

620 each (serves 30)

STRIPED BASS, OLIVE TAPENADE, LEMON ARGUMENTO

Citrus ratatouille

440 each (serves 20)

SALT & PEPPER-CRUSTED PRIME RIB OF BEEF

Silver dollar rolls

Pinot jus, horseradish cream

720 each (serves 40)

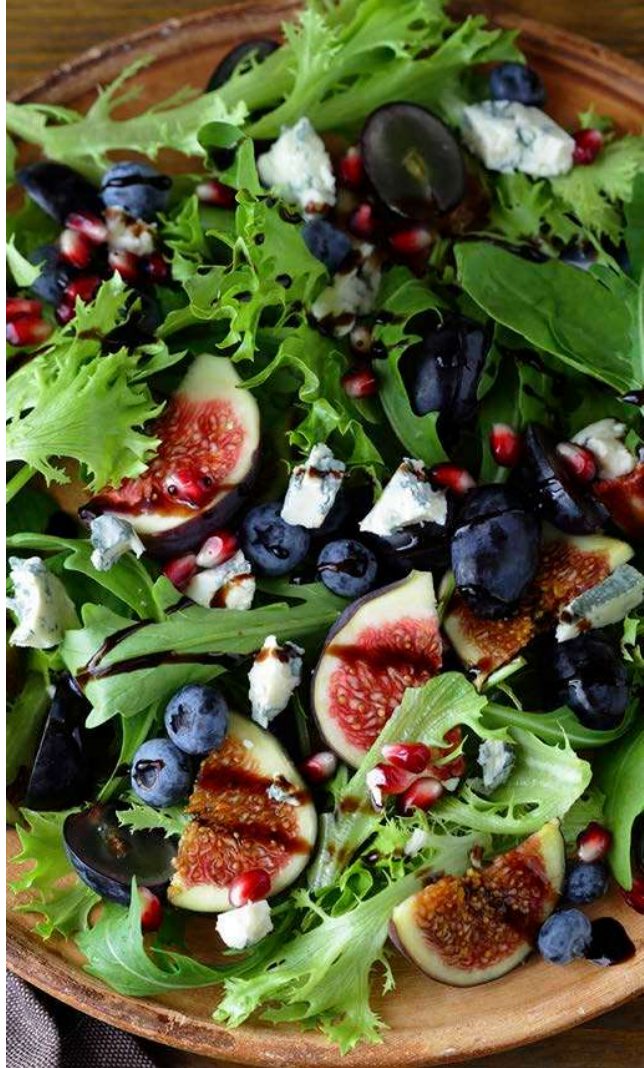
HARISSA SHALLOT TENDERLOIN OF BEEF

Assorted rolls

Herbed horseradish, bordelaise sauce

520 each (serves 20)





PLATED DINNER

Three-course dinner includes one starter, entrée and dessert. Includes assorted bread rolls with butter, freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine teas. Same menu items required for all guests in attendance unless dietary restrictions requested. Minimum of 25 guests per order.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHOICE ONE

Arugula & frisée | roasted beet purée, goat cheese, pistachios, lemon emulsion

Herb-roasted chicken breast | Boursin polenta, roasted heirloom cauliflower, haricots vert, red wine reduction

Cheesecake | lemon curd, blueberries, ginger streusel
130 per person

CHOICE TWO

Baby kale & butternut squash salad | Marcona almonds, pomegranate seeds, champagne vinaigrette

Ancho-braised short rib | charred corn & chipotle polenta, sautéed broccolini, calabacitas, jus reduction

Chocolate hazelnut torte | milk chocolate mousse, praline
140 per person

UPGRADED ENTRÉE

Grilled tenderloin of beef | wild mushroom whipped potatoes, garlic-tomato confit, roasted asparagus, bordelaise

additional 20 per person

CHOICE THREE

Baby greens | teardrop tomatoes, English cucumber, tart cherry coulis, balsamic vinaigrette

Seared Scottish salmon | lemon & basil risotto, baby squash, heirloom carrots, chardonnay butter sauce

Pabana mousse | coconut dacquoise, kiwi & mango
135 per person

CHOICE FOUR

Baby gem lettuce | Parmigiano-Reggiano, herbed croutons garlic Caesar dressing

Seared striped sea bass | Manchego faro, sautéed rainbow Swiss chard, roasted asparagus, roasted tomato, chermoula

Spanish vanilla torte | almond, pistachio, Amarena cherry
140 per person

ENHANCEMENTS

(pre-selected choices due 72 hours prior to event and not a choice of tableside)

Choice of starter | 8 per person

Choice of entrée | 16 per person

Choice of dessert | 10 per person

Choice of miniature desserts for the table | 10 per person

DINNER

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 23



DINNER ENHANCEMENTS

Menu items may be added to an existing plated dinner menu. Same menu items required for all guests in attendance unless dietary restrictions requested. Minimum of 25 guests per order.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

DUET ENTRÉES

Grilled breast of chicken & lemon garlic shrimp | Peruvian purple potato purée, roasted heirloom carrots, baby zucchini, citrus-caper sauce | 145 per person

Bourbon-braised short rib & scallop | sweet potato mousse, Brussels sprouts, roasted tri-color cauliflower | 160 per person

Bulgolgi flat iron steak & miso-glazed striped bass | coconut sticky rice, grilled zucchini, sweet peppers, lemongrass shiitake broth | 155 per person

Wood-fired filet of beef & butter-poached lobster tail | truffle potato purée, heirloom carrots, French green beans, lemon beurre blanc | 210 per person

ADDITIONAL SOUP COURSE

Heirloom tomato bisque | crème fraîche, micro basil | 14 per person

French onion | mini ham, gruyère sandwich | 14 per person

Sweet corn cream | seared scallop, applewood-smoked bacon, peppadew | 18 per person

Lobster bisque | jumbo lump crab cake, crispy chorizo, micro cilantro | 26 per person

INTERMEZZO SORBET ENHANCEMENT

Wild berry

Cucumber & tarragon

Lemon & ginger

Raspberry & champagne

Grapefruit & rosemary

Passion fruit

10 per person



CHEF'S KITCHEN DINNER

Consists of a Chef's live cooking demonstration followed by a family-style lazy Susan dinner. Minimum of 10 persons; maximum of 30 person. 500 chef demonstration fee. Includes freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine tea.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TASTE OF SPAIN

ANDALUSIAN PAELLA DEMONSTRATION

Saffron bomba rice, palacios chorizo, prawns, clams, mussels, scallops, roasted chicken

STARTERS

Sliced aged Manchego | balsamic fig jam

Sliced jamón

Heirloom tomato bruschetta

Wild arugula salad | marinated artichoke, cucumber, olives, marcona almonds, roasted piquillo peppers, onion, herb vinaigrette

ENTRÉES

Harissa & shallot-marinated prime striploin | rioja reduction

Beef & chorizo albondigas | spicy tomato sauce

Searred branzino | cilantro & herb oil

Papas bravas | smoked paprika aioli

Caramelized cauliflower | chile-roasted garlic, dates
Paella created from the demonstration

DESSERTS

Tarta de Santiago

Miguelitos

Roscas fritas | dulce de leche

175 per person

FLAVORS OF BAJA

GUAJILLO BEEF TAMALES DEMONSTRATION

Salsa ranchera

STARTERS

Shrimp aquachile | cucumber, red onion, chiltepin pepper, tostadas

Tijuana Caesar salad | chipotle, crispy tortilla croutons, elote, roasted poblano, Cotija

Elote rostizado | creamy butter, lime, cotija, chile

Mini pork carnitas taquito | chile de arbol, guacamole

ENTRÉES

Crispy kurobuta pork belly | habanero & carrot purée, sweet jalapeño glaze

Chicken mole | crema, flour tortilla

Frijoles charros | chicharron, pico de gallo

Arroz con crema & queso | green chile, requeson

DESSERTS

Mezcal flan

Arroz con leche

Churros | Abuelita chocolate sauce, Mexican chocolate anglaise

175 per person

DINNER

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUICIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 25



DINNER BUFFETS

Includes assorted rolls with butter, freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

GASTRO PUB

SALAD

Buffalo chicken Caesar salad | hearts of romaine, parmesan flakes, croutons, garlic & lemon dressing

APPETIZER

Chicken wings 3 ways | honey, BBQ sauce, mango habanero, Buffalo-style

Ranch dressing, blue cheese dressing, celery sticks

PIZZA STATION

Margherita | fresh mozzarella, basil, Neapolitan tomato sauce

Spicy pepperoni | pepper jack cheese, arrabiatta sauce

Chicken alfredo flatbread | tomatoes, arugula, balsamic reduction

Red pepper chile flakes, grated parmesan

AMERICAN CLASSICS

Hickory-smoked baby back ribs

Beef slider | applewood-smoked bacon, American cheese

Mini Sonoran dogs

Sweet potato tots, curly fries

Ketchup, mustard, mayonnaise, barbeque sauce

DESSERT STATION

Popcorn panna cotta

Banana pudding torte

Strawberry shortcake

Chocolate chip bread pudding | vanilla anglaise

160 per person

DINNER

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA

ITALIAN

STARTERS

Antipasti display | grilled vegetables, asparagus, pickled vegetables, Italian meats, cheeses, jam, grissini sticks, crusty breads

Roasted Roma tomato soup | aged saba

Arugula, romaine, mixed greens, Parmigiano-Reggiano flakes, crisp applewood-smoked bacon, croutons, olives, sun-dried tomatoes, red onion, Italian vinaigrette, balsamic vinaigrette, Caesar dressing

Focaccia bread, olive oil, balsamic, sweet butter

ENTRÉES

Grilled flat iron steak | roasted baby potatoes, Barolo red wine reduction

Pan-seared fillets of dorada | artichokes, olives, lemon & herb gremolata

Penne primavera | arugula pesto cream, grilled vegetables

Chicken cacciatore

ACCOMPANIMENTS

Sautéed green vegetables, parsley & lemon herb, gorgonzola polenta

DESSERTS

Cannoli

Chocolate budino

Pistachio panna cotta

165 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 26



DINNER BUFFETS

Includes assorted rolls with butter, freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

FRENCH STARTERS

Truffle vichyssoise

Grilled asparagus | grapefruit, shallot vinaigrette

Mixed greens | raspberries, walnuts, citrus vinaigrette

Fennel, avocado, tomato, shrimp salad | Louis dressing

ENTRÉES

Striped sea bass meunière | caper butter

Chicken Basquaise | ham, peppers & onions, white wine, garlic, tomatoes

Beef bourguignon | Burgundy wine sauce, roasted pearl onions, marble potatoes

ACCOMPANIMENTS

Wild rice pilaf, root vegetables, thyme

Comté dauphinoise potatoes

Haricots vert, caramelized onions, minim peppers

DESSERTS

Eclairs

Apple & almond petit gateau

Chocolate pot de crème

174 per person

LATIN STARTERS

Whitefish cazuela

Grilled artichokes | pepitas, queso fresco, romesco sauce

Shrimp ceviche | chili vinaigrette

Applewood-smoked bacon potato salad | cilantro & lime dressing

Shaved serrano ham | Manchego cheese, greens

Ensalata | shaved vegetables, tomato, cucumbers, red wine vinaigrette

ENTRÉES

Striped sea bass | gremolata, pigeon peas, rice

Cuban chicken | pickled peppers, sweet plantain

Roasted pork loin | chile, caramelized onions, pepito pesto

Long Island steak churrasco | purple sweet potatoes, chimichurri

ACCOMPANIMENTS

Arroz verde rice, cumin-stewed black beans, yuca fries

DESSERTS

Guava mousse

Alfajores cookies

Capirotada bread pudding, vanilla sauce

172 per person

DINNER

| OMNI SCOTTSDALE RESORT & SPA AT MONTELUICIA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 27



DINNER BUFFETS

Includes assorted rolls with butter, freshly brewed Stance coffee, decaffeinated Stance coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. One culinarian per 50 guests per station at 200 each. Stations may be attended by a culinary attendant or without. Minimum of 50 guests per buffet. Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SOUTHWEST

TORTILLA SOUP STATION

Grilled chicken, bell peppers, chopped cilantro, roasted corn, chopped jalapeños, sour cream, crisp tortillas

Lime & cilantro crema, pico de gallo, fresh lime

SALADS

Arugula | jícama, citrus, cilantro & lime vinaigrette

Romaine | corn, poblanos, pear tomatoes, chipotle ranch

Roasted squash | local honey, toasted pepitas, pomegranate seeds, queso fresco, spinach

LIVE-ACTION FRY BREAD STATION

Fry bread | green chile pork or chile-roasted vegetables

Guacamole, pico de gallo, salsa verde, roasted salsa, cotija cheese

(chef attendant required)

ENTRÉES

Cumin-stewed chicken | tepary bean succotash

Pecan-crusted brook trout | lemon & butter sauce

Beef barbacoa | arroz verde

BREAD

Cornbread | sweet butter

ACCOMPANIMENTS

Roasted corn, green beans, butternut squash

Calabacita

DESSERTS

Tequila sunrise cake

Churros | spiced chocolate sauce

Prickly pear panna cotta

170 per person



REFRESHMENTS

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BEVERAGE PACKAGE

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

Full day (8 hours) | 44 per person

Half-day (4 hours) | 22 per person

BY THE GALLON

Stance regular or decaffeinated coffee | 120 per gallon

Assorted Numi hot teas | 120 per gallon

Classic black iced tea | 120 per gallon

Montelucia hot chocolate | whipped cream, marshmallows, chocolate shavings | 120 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 100 per gallon

Homemade lemonade | 105 per gallon

HOMEMADE FRUIT SMOOTHIES

CHOICE OF TWO

Strawberry & banana, mixed berry, mango & pineapple, raspberry, lemon & mint

20 per person

AGUA FRESCA

Melon, cantaloupe, agave, lime

Jamaica, hibiscus, agave, raspberry

Sandia, watermelon, honey, mint, lemon

120 per gallon

ESSENCE WATERS

Citrus

Honeydew, Sage

Cucumber, Mint

Raspberry, Lime

70 per gallon

ADDITIONAL ENHANCEMENTS

Assorted soft drinks | 7 each

Bottled still & sparkling water | 7 each

Assorted bottled iced tea | 8 each

Assorted bottled juices | 8 each

Red Bull | Energy Drink or Sugarfree | 10 each

Naked fruit juice & smoothies | 10 each

Assorted Kohana canned coffee drinks | 9 each

Acqua Panna natural spring water | 12 each (750 mL)

S.Pellegrino sparkling mineral water | 9 each

S.Pellegrino Essenza flavored sparkling mineral water | 9 each

Pure Life water | 7 each

Coconut water | 9 each

Enroot cold brew tea | 9 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each



BEVERAGES

Hosted Bars require (1) bartender per 75 guests at 150 + tax for up to 4 hours. In addition, Cash Bars also require (1) cashier per 100 guests at 150 + tax for up to 4 hours. Cash Bar prices include tax and service charge. Each cash bar requires a 750 minimum spend per event.

BRANDS

CRAFT

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagra Silver
Cognac | Hennessy VS

CALL

Vodka | Svedka
Gin | Seagrams
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

BAR OPTIONS

HOSTED BAR

Craft brands | 18 per drink
Premium brands | 16 per drink
Call brands | 14 per drink
Margaritas, traditional & prickly pear | 16 per drink
Local beer | 10 per drink
Domestic beer | 8 per drink
Imported beer | 9 per drink
House wine, by the bottle | 62 per bottle

CASH BAR

Craft brands | 21 per drink
Premium brands | 19 per drink
Select brands | 17 per drink
Margaritas, traditional & prickly pear | 18 per drink
Domestic beer | 11 per drink
Imported beer | 12 per drink
House wine, by the glass | 18 per glass
House wine, by the bottle | 71 per bottle

LOCAL BEERS

Scottsdale Blonde
Copper State IPA
Papago Orange Blossom
Arizona Light Lager



WINE RACK

SPARKLING

Campo Viejo Brut Cava | 62 per bottle

Moët & Chandon Impérial
Champagne | 150 per bottle

Schramsberg Blanc de Blancs Sparkling
Brut | 98 per bottle

WHITE

TIER 1

Bulletin Place Chardonnay | 62 per bottle
Bulletin Place Sauvignon Blanc | 62 per bottle
Robert Mondavi Chardonnay | 64 per bottle
Robert Mondavi Pinot Grigio | 64 per bottle

TIER 2

Hayes Ranch Chardonnay | 68 per bottle
Chateau Ste. Michelle Chardonnay | 70 per bottle
Murphy-Goode Sauvignon Blanc | 70 per bottle
J Vineyards Pinot Gris | 72 per bottle
Kim Crawford Sauvignon Blanc | 78 per bottle

TIER 3

Decoy by Duckhorn Sauvignon Blanc | 80 per bottle
Decoy by Duckhorn Chardonnay | 86 per bottle
Caymus Conundrum White Blend | 88 per bottle
Cakebread Sauvignon Blanc | 100 per bottle
Cakebread Chardonnay | 120 per bottle

ROSÉ

Hayes Ranch | 68 per bottle

Decoy by Duckhorn | 80 per bottle

RED

TIER 1

Bulletin Place Cabernet | 62 per bottle
Bulletin Place Merlot | 62 per bottle
Mirassou Pinot Noir | 64 per bottle
Robert Mondavi Cabernet Sauvignon | 64 per bottle

TIER 2

Hayes Ranch Cabernet Sauvignon | 68 per bottle
Hayes Ranch Merlot | 68 per bottle
Murphy-Goode Pinot Noir | 70 per bottle
Chateau Ste. Michelle Cabernet
Sauvignon | 72 per bottle

TIER 3

Decoy by Duckhorn Pinot Noir | 80 per bottle
BR Cohn Single Vintage Cabernet
Sauvignon | 84 per bottle
Decoy by Duckhorn Merlot | 86 per bottle
Decoy by Duckhorn Cabernet
Sauvignon | 96 per bottle
Au Bon Climat Pinot Noir | 100 per bottle
Whitehall Lane Cabernet Sauvignon | 140 per bottle
Justin Isosceles Red Blend | 150 per bottle





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