

# Event Menu

A long table is set for an event, featuring white linens, glasses, and colorful floral centerpieces. The table is set with white linens, glasses, and silverware. The centerpieces are made of colorful flowers in wooden crates. The background is a blurred outdoor setting with greenery and more tables.

OMNI TUCSON NATIONAL RESORT  
EVENTS MENU



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Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.



# CONTINENTAL

All continental breakfast buffets are served with freshly squeezed orange juice, freshly brewed Stance Coffee and Numi organic hot tea.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## SIMPLE START

Array of seasonal diced fruits  
Oven-fresh Danish & muffins  
Assorted toasts with jams, jellies & butter  
30 per person

## HEALTHY BEGINNINGS

Array of seasonal sliced fruits & melons  
Assorted Greek yogurts with house-made granola & berries  
Oven-fresh Danish, muffins & croissants  
Assorted toasts with jams, jellies & butter  
36 per person

## MODERN NEW YORKER

Sliced fruits & berries  
Cold-smoked salmon  
New York-style bagels with cream cheese  
Oven-fresh Danish, muffins & croissants  
Assorted toasts with jams, jellies & butter  
38 per person



# BUFFETS

All breakfast buffets are served with freshly squeezed orange juice, cranberry juice, freshly brewed Stance Coffee and Numi organic hot tea. Buffets with 30 people or less require a 350 service charge.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

## DESERT SUNRISE

Array of seasonal sliced fruits & melons  
Assorted yogurts with house-made granola & berries  
House-baked croissants  
Oven-fresh Danish, assorted house baked pastries  
Assorted toasts with jams, jellies & butter  
Farm-fresh scrambled eggs with aged cheddar cheese  
Chilaquiles  
Applewood-Smoked bacon  
Country-style breakfast potato  
48 per person

## CATALINA

Diced fruits & berry bar with specialty sugar  
New York-style bagels with cream cheese  
Hot-smoked salmon & charcuterie  
Oven-fresh Danish, muffins & croissants  
Assorted toasts with jams, jellies & butter  
Cheese blintz with blueberry sauce  
Tucson Benedict with Nueske's Canadian bacon & Hollandaise sauce  
Applewood-Smoked bacon, country sausage link & Omni's signature blueberry-sage sausage patty  
Country-style breakfast potato  
60 per person

## SONORAN

Cinnamon sugar ambrosia & traditional sliced fruits  
Oven-fresh muffins, sweet breakfast cornbread & croissants  
Assorted toasts with jams, jellies & butter  
Build your own breakfast tacos with scrambled eggs, chorizo, aged cheddar cheese, pico de gallo, salsa verde & onion  
Scrambled huevos ranchero with enchilada sauce  
Applewood-Smoked bacon  
Refried beans  
Chorizo-poblano potatoes  
60 per person



# EXECUTIVE

Our Executive Breakfast is designed for smaller groups with a maximum of 30 guests and has a distinct style and presentation. Breakfast is served with freshly squeezed orange juice, freshly brewed Stance Coffee, and Numi organic hot tea.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## CAST IRON BREAKFAST

### CONTINENTAL | CHOICE OF THREE

- Sliced fruits
- Fresh-baked croissants
- Fresh-baked Danish
- Assorted toasts with jams, jellies & butter
- New York-style bagels with cream cheese
- Yogurts with house-made granola
- Whole fruit
- 3 per person for each additional staple offering

### STAPLES | CHOICE OF TWO

- Farm-fresh scrambled eggs with cheddar cheese
- Pancakes with maple syrup
- French toast with maple syrup
- Waffles with maple syrup
- Cheese blintz
- Eggs Benedict
- Oatmeal with accompaniments
- 5 per person for each additional staple offering

### SIDES | CHOICE OF TWO

- Applewood-Smoked bacon
- Country sausage link
- Omni's signature blueberry-sage sausage patty
- Breakfast potatoes
- 4 per person for each additional side offering
- 50 per person

### ON US

- House-made salsa
- Guacamole
- Fresh flour tortilla



## ENHANCEMENTS

Chef attendant required on Omelet Station at 175 per chef, with one chef per 75 people and requires a minimum of 30 people.

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### OMELET STATION

Applewood-Smoked bacon, sausage, chorizo, ham, tomato, spinach, mushroom, bell pepper, onion, cheddar, goat cheese & jalapeño

20 per person

### NEW YORK STEAK

Jus de veau lié, seasonal mushroom & Boursin cheese

26 per person

### WARM CINNAMON ROLLS

Cream cheese icing

15 per person

### FRENCH TOAST

Maple syrup, mascarpone & muddled berries

17 per person





# BRUNCH

Brunch is served with freshly squeezed orange juice, freshly brewed Stance Coffee and Numi organic hot tea. Buffets with 30 people or less require a 350 service charge. Chef attendant required on Trussed Seared Prime Rib, Waffle Station and Pasta Bar at 175 per chef, with one chef per 75 people and requires a minimum of 30 people.

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## THE OMNI TUCSON NATIONAL SIGNATURE BRUNCH

Seasonal display of sliced fruits & berries

Giardiniera pickled vegetable display

Fresh-baked breads & breakfast pastries served with jams, jellies & butter

Field Green with assorted dressings & accompaniments

House-cured salmon & scrambled eggs

Rock shrimp cocktail & appletini cocktail sauce

Tucson eggs Benedict served with smoked pork loin Canadian bacon

Chef-attended omelet station with assorted vegetables, breakfast meats & cheeses

Agave-roasted whole ham & smoked brisket

Tomato-braised salmon & pinto bean cassoulet

Chef's assortment of petite desserts

Granny smith apple & candied walnut Waldorf salad | 89 per person

## ENHANCEMENTS

### ROAST SUCKLING PIG

Served with stone fruit chutney  
700 (serves 40)

### WHOLE-SMOKED SALMON

Served with dill crème fraîche  
500 (serves 40)

### TRUSSED SEARED PRIME RIB

Served with red wine reduction  
800 (serves 40)

### WAFFLE STATION

Served with fruit coulis & hand-whipped cream  
9 per person

### PASTA BAR

16 per person

### RAW BAR

Clams, mussels, oysters, shrimp, ceviche & seasonal specialties

600 (serves 25)

1,900 (serves 100)



# BREAKS

25 per person based on 60 minutes of service

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## MORNING AND AFTERNOON SMOOTHIE BAR

An assortment of three house-blended smoothies made with fresh fruit, Greek yogurt & local honey

## OLD SCHOOL CANDIES

A variety of assorted childhood candies such as Werther's original, candy cigarettes, black licorice, red vines and root beer barrels just to name a few!

## MOVIE THEATER

Buttered and flavored popcorn, plain and peanut M&M's, Red Vines and Mike & Ikes

## ON THE BORDER

Assorted salsas including hot, sweet, salsa verde and fruit salsas with warm salted tortilla chips

## COOKIE MONSTER

Assorted fresh baked cookies with individual milk bottles

## BALLPARK

Nacho bar, Cracker Jack & roasted peanuts

## INTERNET CAFÉ

Stance Coffee, assorted flavored syrups, biscotti & Chantilly, warm cinnamon rolls, crème patisserie



# PLATED

All plated lunches are served with freshly brewed iced tea and lemonade. Prevailing pricing implemented for all multiple entrée offerings.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## THREE COURSE HOT LUNCH

### STARTERS | CHOICE OF ONE

Creamy tomato soup with Montasio cheese sippet

Crisp torn romaine lettuce with shaved Parmigiano-Reggiano & herbed crouton, “Tucson-style” tossed with jalapeño-Caesar dressing

House field greens with julienned jicama, roasted tomato, carrot & Green Valley pecans dressed with tomatillo vinaigrette

Classic wedge salad with applewood-smoked bacon, shaved onion & bleu cheese dressing

5 per person for each additional starter

### DESSERTS | CHOICE OF ONE

Flourless chocolate cake with cajeta caramel & pecan toffee

New York-style cheesecake & macerated strawberry

Lemon curd, almond meringue & apricot

Seasonal fruit tart with vanilla pastry cream

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

### ENTRÉES | CHOICE OF TWO

5 per person added to listed prices for each additional entrée above two

Lemon-garlic gremolada angel hair with heirloom blistered tomato, farmers market seasonal vegetable & shaved Parmigiano-Reggiano | 44 per person

Free-range airline chicken picatta on zucchini strands & parsley butter | 52 per person

Fillet of North Atlantic salmon on tabbouleh & prickly pear BBQ | 50 per person

Grilled flank steak with pommes frites, bleu cheese & sauce bordelaise | 65 per person



# COLD BUFFETS

All lunch buffets are served with freshly brewed iced tea and lemonade. Buffets with 30 people or less require a 350 service charge.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## NATIONAL DELI STARTERS

Roasted tomato & basil bisque

Farm country cucumber dill salad

Classic rotini salad with sopressata, Castelvetrano olives & Tillamook cheddar

## MAIN

Boars Head deli meats to include: honey-roasted turkey, honey ham, spicy chicken

Cheddar and Swiss cheeses

## ACCOMPANIMENTS

All the trimmings to include: pickles, leaf lettuce, sliced tomato, red onion & an assortment of condiments

Assorted fresh breads

Fresh-fried kettle chips

## DESSERTS | CHOICE OF TWO

Chocolate & peanut butter no bakes

Fresh-baked cookies

Double chocolate brownies

Lemon bars

Oatmeal raspberry bars

60 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

## THAT'S A WRAP WRAPS | CHOICE OF THREE

Pulled chicken & cheddar with cilantro mayo & roasted tomato in a wheat wrap

Sliced turkey & avocado in a basil wrap, Swiss cheese & rosemary bacon

Shaved buffalo chicken & pickled onion in a traditional wrap with chipotle vinegar

Honey ham & havarti paired with spicy Dijon, spinach & shaved jicama

Grilled portobello vegetarian wrap with Boursin cheese & crisp veggies

## ACCOMPANIMENTS

Tucson Caesar salad of romaine lettuce, jalapeño Caesar dressing & Parmigiano-Reggiano

Market-fresh farfalle pasta salad of local seasonal specialties

Fresh fried kettle chips

## DESSERTS | CHOICE OF TWO

Chocolate & peanut butter no bakes

Fresh-baked cookies

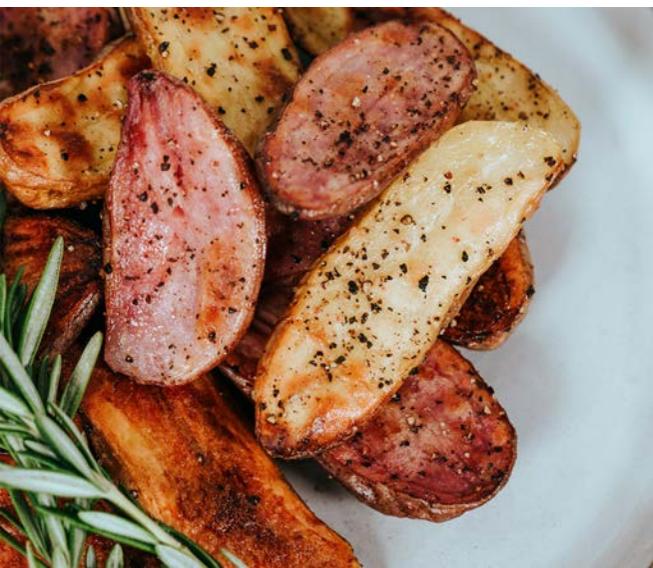
Double chocolate brownies

Lemon bars

Oatmeal raspberry bars

60 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person



# COLD BUFFETS

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## SANDWICH SHOP

### HOT SANDWICHES | CHOICE OF TWO

Shredded house corned beef Reuben on fresh croissant

Chipped BBQ ham & cheddar on pretzel bread with Dijon mustard

Enchilada pulled pork on Telera roll with pepperoncini & asadero

Pesto grilled chicken breast on ciabatta roll with Muenster cheese

Vegetarian toast with grilled heirloom tomato, avocado & shaved Parmigiano-Reggiano

### COLD SANDWICHES | CHOICE OF TWO

Tucson chicken salad on challah roll

Traditional tuna salad on wheat

Spicy egg salad on ciabatta bread

Buffalo deli chicken on ciabatta with lettuce, tomato & onion

Grilled marinated vegetables on olive roll with asadero cheese & chipotle mayo

### ACCOMPANIMENTS

Poblano corn chowder

Feta cheese & herb coleslaw

German potato salad

Tucson house salad: Green Valley pecans, chopped egg, queso fresco, infused tomato & crouton

### DESSERTS | CHOICE OF TWO

Chocolate & peanut butter no bakes

Fresh-baked cookies

Double chocolate brownies

Lemon bars

Oatmeal raspberry bars

63 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person



# HOT BUFFETS

All lunch buffets are served with freshly brewed iced tea and lemonade. Buffets with 30 people or less require a 350 service charge. Enhance your Buffet with a Chef Inspired Additional Protein at 15 additional per person.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## TUSCAN IN TUCSON

### STARTERS

Local greens with Wilcox tomatoes & house dressing

Antipasti display of the season's best market specialties

Pearl mozzarella panzanella paired with aged balsamic & torn basil

Garlic bread

### ENTRÉES

Seared chicken breast picatta

Penne pasta Bolognese with our signature beef blend

Salmon puttanesca with green olive and garbanzo

### DESSERT

Pistachio cannoli

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

66 per person

## SMOKE HOUSE BARBECUE

### STARTERS

Chop house salad

Sweet corn spoon bread

Husk-roasted corn

### ENTRÉES

Burnt ends brisket mac 'n' cheese

Hot Carolina pork ribs

Mesquite smoked chicken drums

### DESSERTS

Pecan & apple pie á-la-mode

Enhance your sweet ending with a custom ice cream sundae bar | add 4 per person

72 per person



# HOT BUFFETS

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## TASTE OF TUCSON

### STARTERS

Southwest pork or chicken pozole

Hand-cut blended greens with Wilcox tomatoes & choice of dressings

### ENTRÉES

Assorted tamales

Skirt steak carne asada

Refried beans & cilantro

Corn-off-the-cob Tajín street-style

### DESSERTS

Flan & churros

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

68 per person

## ALL AMERICAN

### STARTERS

Hand-cut blended greens with Wilcox tomatoes and choice of dressings

Traditional coleslaw or Country potato salad

### ENTRÉES

Ballpark burgers made with a proprietary blend of brisket, short ribs & chuck

Boar's Head ¼ lb all beef hot dogs

Kielbasa & sauerkraut

### ACCOMPANIMENTS

All the trimmings to include: pickles, leaf lettuce, sliced tomatoes, red onions & an assortment of condiments

House-spiced barbecue kettle chips

### DESSERT

Assorted cookies & sliced watermelon

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

65 per person



# BOX LUNCHES TO GO

All boxed lunches include gourmet chips, whole fruit, jumbo cookie and bottled water. Box lunches are served to-go.

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## SANDWICHES | CHOICE OF TWO

Catalina club on brioche with turkey, Swiss & applewood-smoked bacon

Club wrap with pulled chicken, asadero & avocado aioli

Shaved pork loin & apple on pretzel with agave pommery mustard

Roast beef & white cheddar on focaccia with horseradish & watercress

Chilled grilled chicken caprese salad with roasted tomato & pesto wrap

Ham & Swiss split-top with jalapeño apricot jelly

Southwest egg salad lettuce wrap

Tuna salad on nine-grain bread

Market vegetarian with Boursin & mushroom

45 per person

Additional sandwich options available at 4 per person per additional offering

## ENHANCEMENTS

Macaroni salad

Potato salad

Crudités

PowerBar

Candy bar

Fruit salad

House trail mix

4 per person per selection



# EXECUTIVE

Our Executive Lunches are designed for smaller groups with a maximum of 30 guests and has a distinct style and presentation. All luncheons will be a working roll-in meal served with freshly brewed Stance Coffee and freshly brewed iced tea.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## TUCSON SMOKED

Local greens

Broccoli & raisin salad tossed with vanilla yogurt dressing & shaved carrot

Heirloom tomatoes with basil, pickled red onion & burrata mozzarella

Beer brined bone-in chicken

Cumin barbeque mesquite tri-tip with pico de gallo

New potato

Tres leches & churros

60 per person

## BEAU REPAS “A BEAUTIFUL MEAL”

Mixed greens with farmers market toppings & chevre with cucumber vinaigrette

Herb-rubbed salmon risotto

Braised lamb shank osso bucco

Chateau potato

Saffron-poached cauliflower

Crème brûlée New York-style cheesecake

60 per person

## HAPPY HOUR

Small bites Caesar salad Gibraltar

Chili-smothered steak fries

Hot, BBQ & garlic chicken wings with ranch & bleu cheese

Loaded nachos with green chile sauce & carne asada

Pork carnitas

Flan

60 per person



# HORS D'OEUVRES

Hors d'oeuvres require a minimum of two dozen of each piece.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## HOT

120 per dozen

- Applewood-smoked bacon wrapped almond date
- Cranberry bleu cheese
- Quesadilla cone
- Bourbon glazed chicken satay
- Coconut lobster skewer
- Chicken Sriracha meatball
- Beef Wellington
- Carne asada skewer
- Rosemary & brown sugar bacon skewer
- BBQ chicken croquette per person
- Mini crab cake with house Dijon mayo

## COLD

102 per dozen

- Roma tomato & parmesan bruschetta
- Apple Waldorf crostini
- Fig & goat cheese canapé
- Shrimp with appetini cocktail sauce



# DISPLAYS

Displays listed for service of 25 and 75 people. Additional guests offered at a la carte pricing per person. Reception guarantee required.

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## CHARCUTERIE

Domestic and imported cured meats, cheese & house-made spreads

400 (serves 25)

600 (serves 75)

10 per person in excess of platter offering

## CRUDITÉS

Seasonal vegetables & ranch dressing

300 (serves 25)

500 (serves 75)

8 per person in excess of platter offering

## ANTIPASTO

Assorted seasonal roasted, pickled & marinated vegetables

275 (serves 25)

575 (serves 75)

8 per person in excess of platter offering

## GOURMET CHEESE

Domestic & imported cheeses with assorted crackers, crostini, berries & house breads

375 (serves 25)

650 (serves 75)

10 per person in excess of platter offering

## SLICED SEASONAL FRUIT

275 (serves 25)

550 (serves 75)

7 per person in excess of platter offering

## TUCSON SALSA BAR

Traditional, spicy, pico de gallo & guacamole with warm tortilla chips

200 (serves 25)

400 (serves 75)

6 per person in excess of platter offering



# RECEPTIONS

Prices based on 60 minutes of service. Chef attendant required at 175 per chef, with one chef per 75 people.

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## FROM THE BUTCHER BUTTER BASTED PORK LOIN

Cane sugar reduction & fruit chutney

650 (serves 40)

## SUCKLING PIG

Flour tortilla & assorted salsas

850 (serves 40)

## WHOLE-SMOKED SALMON

Fresh citrus & dill cream beurre blanc

650 (serves 40)

## TRUSSED SEARED PRIME RIB

Horseradish sauce, French baguette & demi-glace

1000 (serves 40)

## ANGUS BEEF TENDERLOIN

Horseradish sauce, French baguette & demi-glace

950 (serves 25)

## ANGUS BEEF STEAMSHIP

House rolls, demi-glace & bleu cheese

1200 (serves 50)



# MARKET STATIONS

Reception action stations may not be served as a stand alone meal. Action stations must be combined with other buffets, plated options, or create your own buffet with a minimum of three action stations. Chef attendant for 175 per chef, with one chef per 75 people. Chef attendant required on the Pasta Bar and Street Corner Tacos stations.

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## QUESADILLA BAR

Plancha griddled flour & corn tortillas to include: diced grilled chicken, rock shrimp, beef, al pastor, assorted cheeses, peppers & onions, cilantro & assorted salsas

25 per person

## PASTA

Tossed to order custom pastas to include

### NOODLES

Penne, Tortellini, Fusilli  
(gluten-friendly pastas available upon request)

### SAUCES

Marinara, Alfredo, Pesto, Bolognese

### ACCOMPANIMENTS

Diced chicken, rock shrimp, jumbo clams, Italian sausage, tomatoes, mushrooms, peas, artichokes, broccoli, basil, Pecorino Romano & shaved Parmigiano-Reggiano

35 per person

## STREET CORNER TACOS

Corn & flour tortillas with shredded cabbage, queso fresco, assorted salsas & guacamole

### PROTEIN, CHOICE OF THREE

Pulled adobo chicken, machaca beef, pollo asada, carne asada, pork carnitas, rock shrimp, birria

32 per person

## DESSERTS

### SWEET TREATS

Chef's petit fours & miniature desserts  
18 per person

### “MOM’S” BAKE SHOP

Variety of traditional cookies, brownies & blondies from Mom's favorite recipes  
20 per person

### ...WE ALL SCREAM FOR ICE CREAM

Chocolate & vanilla ice cream with assorted toppings, syrups & sauces  
22 per person



# PLATED

All plated dinners are served with Stance Coffee, Numi organic hot tea, fresh brewed iced tea, lemonade and freshly baked artisan rolls with butter. Prevailing pricing implemented for all multiple entrée offerings.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## STARTERS | CHOICE OF ONE

### FRESH BLEND GREENS

Roasted tomato, carrots, cucumber & Green Valley pecans in a white balsamic vinaigrette

### CAESAR SALAD

Romaine heart with parmesan sippet & jalapeño-Caesar-dressing

### SPECIALTY GREENS

Frisée & greens with shaved watermelon radish, pickled lotus root, seasonal market specialty in brown sugar vinaigrette

5 per person for each additional starter offering

## DESSERTS | CHOICE OF ONE

Flourless chocolate decadence with raspberry & toasted meringue

New York-style cheesecake with macerated strawberry & dollop of whipped cream

Raspberry-peanut butter financier

Graham cracker-chocolate chip brownie with cream cheese ganache





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## ENTRÉES | CHOICE OF ONE

### FILET AND FILLET

Angus petite beef tenderloin with house demi-glace & Atlantic salmon with herbed butter on dauphinoise potato

122 per person

### FILET MIGNON

Seared angus beef tenderloin with Gouda cheese smashed potato & jumbo asparagus, demi-glace

118 per person

### RACK OF LAMB

Domestic rack of lamb broiled with fig & mint bordelaise, paired with roasted Peruvian potato & seasonal vegetable

108 per person

### CHILEAN SEA BASS

Pan butter-basted fillet on an oyster mushroom risotto & smoked paprika beurre blanc

112 per person

### ATLANTIC SALMON

Grilled & roasted with fines herbes gremolata on whipped potato & heirloom carrot

96 per person

### CATALINA CHICKEN BREAST

Crispy skin French-trimmed chicken breast on a bed of applewood-smoked bacon laced collard greens & creamy polenta, finished with fines herbes-lemon butter

98 per person

### VEGETARIAN RISOTTO

Farmers market specialties in a creamy parmesan risotto

90 per person





# BUFFETS

All dinner buffets are served with Stance Coffee, Numi organic hot tea, fresh brewed iced tea, lemonade, and freshly baked breads with butter. Buffets with 30 people or less require a 350 service charge.

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## CITRUS GRILL

### STARTERS

Grilled avocado, heart of palm, grapefruit, spring greens

Citrus herbed tabbouleh

### ENTRÉES

Blood orange-grilled chicken thighs with garlic gremolata

Yuzu skirt steak

Grilled lime & poblano salmon

### ACCOMPANIMENTS

Yucca fries, mojo sauce

Garbanzo ragu

Grilled carrots

### DESSERT

Lemon meringue bars & grilled strawberry

115 per person

## BUILD YOUR LITTLE ITALY

### STARTERS

Fresh mixed greens with marinated olives & chef's accompaniments

Antipasti display of the season's best market specialties & charcuterie

Pearl mozzarella panzanella paired with aged balsamic & torn basil

### ENTRÉES

Free-range chicken breast Marsala

Traditional lasagna

### PASTA

Choice of two noodles | Penne, orecchiette, cheese tortellini, ravioli, pappardelle, fusilli, rotini, linguini spaghetti, gluten-friendly pasta

Choice of two sauces | San Marzano marinara, a la vodka, alfredo, arrabiatta, puttanesca, pesto cream, Boursin velouté, bolognese, sausage bolognese, carbonara, primavera, extra virgin olive oil & herbs

Choice of two meats | Meatballs, bison meatballs, chicken-apple sausage, Italian sausage, brisket machaca, grilled chicken breast, slipper lobster, shrimp

### DESSERT

Tiramisu

110 per person

### ENHANCEMENTS

Enhance your dinner service with a chef attended pasta station

add 8 per person



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## TASTE OF TUCSON

### STARTERS

- Jalapeño-Caesar salad
- Seafood ceviche
- Black bean & roasted corn salad

### ENTRÉES

- Chicken birria & tomatillo pico
- Beef al pastor & grilled pineapple
- Chili-rubbed cod loin & radish slaw

### ACCOMPANIMENTS

- Roasted sweet potato
- Agave chiltepin
- Alejandro's local tortilla

### DESSERTS

- Cinnamon flan
- 108 per person

## CHEF'S TABLE

### STARTERS

- Roasted radish salad with avocado crema
- Baby kale, beets, goat cheese & pine nut

### ENTRÉES

- Carved New York strip & pepper jus
- Salmon with smoked tomato chutney
- Rack of lamb & mushroom butter

### ACCOMPANIMENTS

- Twice fried potato wedge with applewood-smoked bacon, parmesan & green onion
- Grilled broccolini, olive oil tomato & garlic chip

### DESSERTS

- Chocolate pecan pie
- Flourless chocolate torte
- 140 per person



# BANQUET

All buffet dinners are served with Stance Coffee, Numi organic hot tea, fresh brewed iced tea, lemonade, and freshly baked breads with butter. Buffets with 30 people or less require a 350 service charge.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## ART OF BANQUET

### STARTERS | CHOICE OF ONE

Pima County greens with chef's accompaniments & dressings

Classic Caesar salad

Spinach, fresh berry & spicy pecan in white balsamic feta vinaigrette

### ACCOMPANIMENT | CHOICE OF ONE

Red bliss whipped potato

Roasted garlic smashed potato

Anna potato

Dauphinoise potato gratin

Wild rice pilaf

### VEGETABLE | CHOICE OF ONE

Vegetable medley

Calabacitas con queso

Roasted asparagus

Agave glazed petite carrot

Seasonal specialty

### ENTRÉE

Choice of one | 98 per person

Choice of two | 116 per person

Choice of three | 132 per person

### BEEF

Charred flank steak & braised mushroom

Grilled angus New York strip loin au poivre

Teriyaki-honey-soy-glazed skirt steak

Bourbon braised brisket & smokey BBQ

Churrasco carne asada

### POULTRY

Whole-roasted oregano chicken

French-trimmed chicken breast golden-seared & herb veloute

Braised chicken thigh in caper & thyme beurre blanc

Country-style BBQ whole chicken

Fresh crispy chicken parmesan with house mozzarella & marinara



# BANQUET

All buffet dinners are served with Stance Coffee, Numi organic hot tea, fresh brewed iced tea, lemonade, and freshly baked breads with butter. Buffets with 30 people or less require a 350 service charge.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## PORK

- Pork barbacoa
- Apple-brined roasted pork loin
- Carnitas
- Ancho spare ribs

## SEAFOOD

- Toasted salmon fillet with tabbouleh
- Southwest-rolled sole with creamed corn & spinach
- Pan-seared salmon fillet with artichoke salad
- Blackened cod fish with brabant potato meunière

## DESSERTS | CHOICE OF TWO

- Tiramisu
- Tres leches
- Seasonal berry tarte
- Carrot cake
- Rhubarb & berry torte
- Cheesecake
- Flourless chocolate torte



# ON CONSUMPTION

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## BEVERAGES

- Coca-cola soft drinks | 5 each
- Acqua Panna Natural Spring Water | 5 each
- S.Pellegrino sparkling mineral water | 7 each
- S.Pellegrino Essenza flavored sparkling mineral water | 7 each
- Arizona iced teas | 8 each
- Hubert's lemonades | 8 each
- Red Bull | Energy Drink or Sugarfree | 9 each
- Naked fruit juice & smoothies | 9 each
- Lemonade | 40 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 85 gallon
- Stance coffee | 96 per gallon
- Numi organic assorted hot teas | 8 each
- Classic Black Iced Tea | 79 per gallon
- Assorted Kohana Canned Coffee Drinks | 8 each
- Assorted soft drinks | 6 each
- Pure Life water | 4 each
- Coconut Water | 7 each
- Gatorade and Powerade Sports Drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6 each
- Enroot Cold Brew Tea | 8 each

## FROM THE BAKERY

- Freshly baked breakfast breads & pastries | 60 per dozen
- New York-style bagels and cream cheeses | 62 per dozen
- Freshly baked jumbo cookies | 66 per baker's dozen
- Chocolate fudge brownies | 66 per dozen
- Oven-fresh muffins | 62 per dozen
- Flaky croissants | 65 per dozen

## SNACK SHACK

- Trail mix | 7 each
- Whole fruit | 3 each
- Oreos and Fig Newtons | 5 each
- PowerBars | 8 each
- Assorted individual snack chips | Potato chips, Sun Chips, Cheetos & Pop Chips | 5 each
- Granola bars | 5 each
- Candy bars | 5 each
- House-made beef jerky | 42 per pound

## BEVERAGE PACKAGE À LA CARTE

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

HALF-DAY (4 HOURS) | 24 per person

FULL DAY (8 HOURS) | 38 per person



# BAR MIXOLOGY

Bartenders are 150 per bartender with one bartender per 75 people. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## BRANDS

### PREMIUM

Vodka | Tito's Handmade

Gin | Botantist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### DELUXE

Vodka | Absolut

Gin | Beefeater

Rum | Mount Gay

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

## BEERS

### DOMESTIC

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

### IMPORT AND CRAFT

Stella Artois, Samuel Adams Boston Lager, Corona Extra, Guinness, Heineken, Amstel Light, plus other local & regional craft beers

## PACKAGES

### TASTE OF ARIZONA

First hour | 27 per person

Second hour | 25 per person

Each additional hour | 18 per person

### PREMIUM

First hour | 27 per person

Second hour | 25 per person

Each additional hour | 18 per person

### DELUXE

First hour | 25 per person

Second hour | 23 per person

Each additional hour | 16 per person

### CALL

First hour | 23 per person

Second hour | 21 per person

Each additional hour | 14 per person



# BAR MIXOLOGY

Bartenders are 150 per bartender with one bartender per 75 people. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## HOST BAR

### HOUSE BRANDS

Cocktails | 10 per drink

Cordials & Cognac | 11 per drink

Bulletin Wines | Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon | 10 per drink | 38 per bottle

### DELUXE BRANDS

Cocktails | 12 per drink

Cordials & Cognac | 13 per drink

Hayes Ranch Wines | Rosé, Chardonnay, Merlot and Cabernet Sauvignon | 12 per drink | 46 per bottle

### PREMIUM BRANDS

Cocktails | 14 per drink

Cordials & Cognac | 14 per drink

Decoy by Duckhorn Wines | Rosé, Sauvignon Blanc, Pinot Noir, Merlot and Cabernet Sauvignon | 14 per drink | 50 per bottle

### BEER & NEAR

Domestic Beer | 7 per drink

Imported & Micro Brew | 8 per drink

Soft Drinks & Bottled Water | 5 per drink

## CASH BAR

### HOUSE BRANDS

Cocktails | 12 per drink

Cordials & Cognac | 13 per drink

Bulletin Wines | Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon | 12 per drink | 46 per bottle

### DELUXE BRANDS

Cocktails | 14 per drink

Cordials & Cognac | 15 per drink

Hayes Ranch Wines | Rosé, Chardonnay, Merlot and Cabernet Sauvignon | 14 per drink | 50 per bottle

### PREMIUM BRANDS

Cocktails | 16 per drink

Cordials & Cognac | 16 per drink

Decoy by Duckhorn Wines | Rosé, Sauvignon Blanc, Pinot Noir, Merlot and Cabernet Sauvignon | 15 per drink | 58 per bottle

### BEER & NEAR

Domestic Beer | 8 per drink

Imported & Micro Brew | 9 per drink

Soft Drinks & Bottled Water | 5 per drink



# BAR MIXOLOGY

Bartenders are 150 per bartender with one bartender per 75 people. Prices are subject to a 25% service charge and a 6% sales tax. All menus and prices are subject to change.

All package bars include domestic and import and craft beers, house wines, cordials, juices and soft drinks. Packages require a minimum of 50 people.

## OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using house, deluxe and premium brands.

2 additional per drink to tier price

### GRAPEFRUIT PALOMA

Rum, vodka or tequila with grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey with blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin with mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR MARGARITA

Tequila with apple-pear Barmalade, orange liqueur and Omni sour

## OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice & lime

8 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour & Angostura bitters

8 per drink





## WINE RACK

Bartenders are 150 per bartender with one bartender per 75 people.

Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.



## SPARKLING WINES

Campo Viejo, Spain | cava | 42 per bottle

Ruffino, Italy | prosecco | 44 per bottle

Chandon, California | rosé | 74 per bottle

Chandon, Classic, California | brut | 76 per bottle

Veve Clicquot, Yellow Label, France |  
brut | 165 per bottle



# EVENT INFORMATION

Thank you for selecting Omni Tucson National Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## DECORATIONS AND EXHIBITS

Your Catering Sales Manager or Conference Services Manager will be pleased to provide you with a list of the hotel's preferred vendors. All vendors are required to contact the resort for our guidelines on delivery, teardown, dock usage and cleanup. All decorations, exhibit layouts and electrical requirements must meet the approval of the city and county fire department along with the Omni Tucson National Resort. The Resort will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your Resort representative. We will be happy to assist you in hanging your approved decorations but labor fees may apply.

## GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the resort for delivery to guest rooms. Please ask your Catering or Conference Services Manager for a complete list.

## TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Catering or Conference Services Manager or Banquet department with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

EVENT INFORMATION

| OMNI TUCSON NATIONAL RESORT

## FOOD AND BEVERAGE SERVICE POLICIES

Omni Tucson National Resort is the only authorized licensee to sell and serve all food, beer, liquor and wine on the resort property. As such, the Resort must provide all food and beverages at the Omni Tucson National Resort. All Food & Beverage pricing is subject to a taxable 25% service charge and 6.1% State of Arizona sales tax. These taxes and service charge are subject to change without notice. The sale and service of all alcoholic beverages is regulated by the state of Arizona, and the Omni Tucson National Resort is responsible for the administration of these regulations. All requested Chef attended action stations require a minimum of one chef per station for up to 75 guests and are subject to a Chef Fee of 175. All Bars will require a uniformed bartender, require a minimum of one bartender per 75 guests and are subject to a bartender fee of 150. All plated events will be billed at prevailing entrée pricing. Executive Buffets have a maximum of 30 guests. All buffets under 30 guests are subject to a 350 service fee (except Executive Lunch Buffets). Food and Beverage are to be consumed during events only. Items are not permitted to be packed to-go. Continental Breakfasts will be served for 60 minutes and are not subject to set up fees for minimum guests. Coffee Breaks, Morning and Afternoon breaks will be served for 60 minutes. Breakfast, Lunch and Dinner Buffets will be served 90 minutes. Food and Beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly. Bob's Steak & Chop House may be requested for banquet functions for a 500 fee. Usage is restricted to outside of normal operating hours.

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# EVENT INFORMATION

## GUARANTEES

In order to ensure the success of your function, the Catering and Conference Services team requires notification of the exact number of guests by 12 p.m., 72 business hours prior to your function. If the guarantees are not received 72 business hours prior to the event, the contracted agreed amount will be used. A 3 per person fee will be charged for any additional guests after guarantees are due.

Final charges will be based on the guarantee or the actual attendance, whichever is greater.

The resort will prepare food based on the guaranteed amount plus 5%. Room assignments are made by the hotel staff to accommodate the expected attendance.

The resort reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. Plated menu selections are limited to three entrees, highest price prevails when selecting more than one option.

## OUTDOOR FUNCTIONS

Your Catering or Conference Services Manager will meet with you the day of the event to make the weather call no later than four hours before the start of the event. In the case that the doppler radar indicates a 40% or more chance of rain, wind over 10 mph or temperatures below 50 degrees, the resort reserves the right to make the final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final. Curfew on music and entertainment for outdoor locations is 10 p.m. A setup fee of 500 will be applied to all functions at The Mesquite Gulch and Norville Lawn. All outdoor evening functions will require additional lighting and packages can be arranged with Pinnacle Live.

## AUDIOVISUAL

The resort has an on-site representative from Pinnacle Live to assist in all your audiovisual requirements. It is advisable to make arrangements with your Catering or Conference Services Manager in advance. All AV pricing is subject to a 25% service charge and 6.1% state of Arizona tax.

## PRICING AND DEPOSITS

Food, beverage and audiovisual prices are subject to a 25% service charge and 6.1% sales tax. Service charge is taxable in the State of Arizona. Room rental and occupancy fees are subject to a 25% service charge and 6.1% state occupancy tax. The resort requires that an authorized credit card be placed on file at the time of booking.

Deposits are based on room rentals, food and beverage minimum, taxes and service charges.

To secure your event, an initial deposit of your estimated charges is due with the signed agreement. The remaining deposits are scheduled over the time between the signing of the contract and 72 business hours prior to your event date. The event must be paid in full prior to the scheduled functions.

Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the city and county sales tax laws. The resort reserves the right to change pricing at any time outside of the 90-day function date.

Food, beverage and audiovisual prices are subject to a 25% service charge and 6.1% state sales tax. In the state of Arizona, this service charge is subject to sales tax. Tax exemption must meet the state requirements and proof of exemption is required at least four weeks prior to the day of the event. Events cancelled within 72 hours will be billed at 100%. The resort reserves the right to change any pricing at any time outside of the 90-day function date.



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CONTACT INFORMATION