

OMNI TUCSON NATIONAL RESORT
WEDDING BROCHURE



A bride and groom are walking away from the camera down a paved path. The groom is on the left, wearing a black tuxedo. The bride is on the right, wearing a white, backless wedding dress. They are holding hands. The path is lined with tall palm trees on the left and manicured bushes and colorful flowers (purple, yellow, pink) on the right. In the background, there are more palm trees and a building with warm lights. The overall atmosphere is romantic and elegant.

A DAY UNLIKE ANY OTHER

SHOULD
HAPPEN

AT A PLACE UNLIKE ANY OTHER.

YOUR STORY STARTS HERE.

Congratulations! Your wedding day is one of the most important days of your life. It's a day you'll never forget. A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Tucson National Resort, we're committed to making sure your wedding day is nothing short of spectacular, by filling it with love, laughter and magical memories. That's our promise to you. Omni's experienced wedding team will be by your side every step of the way, from your first planning meeting to your final toast, so you can focus on what matters the most — making memories that last a lifetime.

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CEREMONY VENUES

Omni Tucson National Resort offers four outdoor ceremony locations.

CEREMONY LOCATIONS

Pricing varies by season

PALM COURT TERRACE

Starting at 500 | 1,000

NORVILLE LAWN

Starting at 1,000 | 2,000

FIRST TEE

Starting at 1,500 | 2,500

DRIVING RANGE

Starting at 2,000 | 3,000

CEREMONY

- ◆ Rehearsal services for the day before the wedding (time based on availability)
- ◆ Alternate ceremony location for inclement weather
- ◆ Upgraded white garden padded ceremony chairs
- ◆ Fruit infused water station
- ◆ Guest book, gift table, table for officiant



WEDDING RECEPTIONS

Our wedding packages are customized to meet the bride's and groom's specific needs. A complimentary guest room for the bridal couple is included with the wedding reception. Toasts and bar packages are all custom designed and professionally prepared based on the couple's tastes, budget and vision for their special day.

SILVER PACKAGE

- ◆ Complimentary Reception Venue
- ◆ Complimentary one-hour house hosted bar
- ◆ Floor length linen in white
- ◆ White napkins
- ◆ Use of banquet tables, chairs, china, silverware, glassware and white napkins
- ◆ Four votive candles per table
- ◆ Choice of floral centerpieces
- ◆ Display tables for cake, gifts and DJ
- ◆ Personalized place cards for plated meals
- ◆ *Complimentary Premier guest room for couple on wedding night with custom amenity
- ◆ Complimentary Champagne or sparkling cider toast for wedding couple and guests
- ◆ Cake cutting and service
- ◆ Dance floor for indoor receptions
- ◆ Custom menu planning and tasting with Catering Sales Manager and Executive Chef
- ◆ Complimentary self-parking for wedding guests
- ◆ Courtesy wedding room block with booking link

**Complimentary guestroom based 5,000 catering minimum*





WEDDING RECEPTIONS

GOLD PACKAGE

All Silver Package Inclusions to include the following

- ◆ 10% Discount on Mokara Spa services
- ◆ 10% Discount on Golf Rounds
- ◆ Floor length linen in your choice of color
- ◆ Selection from additional napkin colors

PLATINUM PACKAGE

All Silver and Gold Package Inclusions to include the following

- ◆ Floor length linen in your choice of color in satin, organza or polyester
- ◆ Selection from additional napkin colors in satin or standard

DIAMOND PACKAGE INCLUSIONS

All Silver, Gold and Platinum Package Inclusions to include the following

- ◆ Floor length linen in your choice of color in satin, organza, tuxedo, crinkle or polyester
- ◆ Selection from additional napkin colors in satin or standard
- ◆ Complimentary riser

UPGRADES AVAILABLE TO INCLUDE

- ◆ Chiavari Chairs
- ◆ Arch for Ceremony
- ◆ Chair Covers
- ◆ Chair sashes/Bows
- ◆ Overlays for linens/Runners
- ◆ Chargers
- ◆ Additional Floral selections
- ◆ Pipe and Drape
- ◆ Up-lighting
- ◆ Bridal Floral Package



PLATED

All plated dinners are served with your choice of Stance signature coffees, Arnold Palmers and freshly baked artisan rolls with butter.

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

WEDDING CELEBRATIONS PLATED

SILVER: 100 *per person*

Price inclusive of two passed hors d'oeuvres, single salad and two entrees

GOLD: 115 *per person*

Price inclusive of three passed hors d'oeuvres, Tucson salsa bar, single salad and two entrees

PLATINUM: 140 *per person*

Price inclusive of three passed hors d'oeuvres, charcuterie and cheese displays, single salad and two entrees

DIAMOND: 175 *per person*

Price inclusive of three passed hors d'oeuvres, charcuterie and cheese displays, single salad and two entrees, late night snack nacho bar and Tucson salsa



HORS D'OEUVRES

Hors d'oeuvres are included in all plated menu selections.

Prevailing pricing implemented for more than two (2) offerings, 102-112++

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

PASSED HORS D'OEUVRES

All Hors d'oeuvres based on two piece per person

HOT

Cranberry Bleu Cheese Star

Quesadilla Cone

Bourbon Glazed Chicken Satay

Coconut Lobster

Beef Wellington

Carne Asada Skewer

Rosemary-Brown Sugar Bacon

Beemster Chicken Croquette

Petite Crab Cake

COLD

Heirloom Tomato Bruschetta

Classic Waldorf

Shrimp Cocktail

Smoked Salmon Crostini



PLATED

SALADS

TUCSON CAESAR

Crisp romaine, smoked-jalapeño dressing, cornbread crouton, Montasio cheese

SOUTHWEST LOCAL

Yuma greens, Green Valley pecans, farmers market veggies, queso fresco, cilantro vinaigrette

BABY SPINACH

Fresh berries, dragon fruit, crumbled goat cheese, pine nut and chipotle balsamic

SILVER ENTREES

AIRLINE GOLDEN SEARED

CHICKEN BREAST

Charred corn pilaf, asparagus spears and lemon butter

SALMON FILLET

Whipped Yukon potato quenelle, toasted cauliflower and chimichurri

MESQUITE SMOKED TRI TIP

Butter and garlic bliss potato, broccolini and charred tomato and bourbon glace de veau

BRAISED KUROBUTA PORK

Calabacitas, refried beans and red chile

MUSHROOM CANNELLONI

Mashed avocado, heart of palm-asparagus salad and tomatillo enchilada sauce

GOLD ENTREES

STUFFED CHICKEN THIGH “SALTIMBOCCA”

Duck Prosciutto, sage, mascarpone risotto, broccoli floret and cherry cane sugar glaze

CHILEAN SEA BASS

Peruvian potato, saffron poached cauliflower and Brussels and beurre blanc

FILET MIGNON

Dauphinoise potato gratin, herb pop-over, grilled asparagus and cabernet demi-glace

LAMB RACK

Garlic and herb gremolada, roasted fingerling potato, haricot verts amandine and bordelaise

PLATINUM ENTREES

PRIME FILET

USDA Prime tenderloin, roasted garlic whipped potato, patty pans squash and glace de veau and bearnaise

HALIBUT

Neuske’s bacon and Brussels sprout hash, baby turnip, heirloom tomato and beurre noisette

SURF & TURF

Filet and jumbo shrimp, Yukon mash, asparagus, demi and cilantro butter

PRIME RIBEYE

USDA Prime Ribeye, cipollini onion jam, baked potato and port jus





WEDDING STATION DINNERS

All dinner stations are served with your choice of Stance signature coffees, Arnold Palmers and freshly baked artisan rolls with butter.

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

WEDDING STATION DINNERS

SILVER: 110 per person
2 Entrees | 1 Starch | 1 Vegetable

GOLD: 125 per person
3 Entrees | 1 Starch | 1 Vegetable

ENTREES

- Braised Chicken and Caper Beurre Blanc
- Airline Chicken Breast with Artichoke Relish
- Roasted Duck with Cherry Cane Syrup
- Whole Fillet of Salmon and Strawberry Salad
- Seared Fillet of Salmon with Feta and Spinach
- Crab Cakes with Southwest Tartar
- Pork Loin and Green Valley Pecan Chutney
- Rack of Lamb and Mint Gremolada
- Grilled Flank Steak au Poivre
- Prime Rib Horseradish Cream au Jus

Enhance Your Station with Chef Attendant for 75 per attendant

Upgrade any Entrée to Filet Mignon for 25 additional per person

Enhance Your Stations with a Whole Roasted Suckling Pig for 20 additional per person

STARCH

- Red Bliss Mashed Potato
- Portobello Risotto
- Yukon Whipped Roasted Garlic Potato
- Dauphinoise Gratin
- Loaded Bakers

VEGETABLES

- Charred Asparagus
- Patty Pans Squash
- Vegetable Medley
- Calabacitas Con Queso
- Broccolini

Pre-Dinner Stations 8 per person per station

Requires 25 person minimum

Charcuterie | Imported & Domestic Cheese | Deviled Eggs
Tucson Salsa & Guacamole | Crudités | Antipasto

RECEPTIONS

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

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

FROM THE BUTCHER

BUTTER BASTED PORK LOIN

Cane sugar reduction and fruit chutney

650 (serves 40)

SUCKLING PIG

Flour tortilla and assorted salsas

850 (serves 40)

WHOLE SMOKED SALMON

Fresh citrus and dill cream beurre blanc

650 (serves 40)

TRUSSED SEARED PRIME RIB

Horseradish sauce, French baguette and demi glace

900 (serves 40)

ANGUS BEEF TENDERLOIN

Horseradish sauce, French baguette and demi glace

950 (serves 25)

ANGUS BEEF STEAMSHIP

Bleu cheese, house rolls and demi glace

1,200 (serves 50)

ROSEMARY STUDED CROWN OF LAMB

French baguette, house mint jelly and jalapeño relish

700 (serves 25)

COUNTRY STYLE TOM TURKEY

Traditional giblet gravy, cornbread muffin and cranberry relish

650 (serves 40)

BOURBON GLAZED SMOKED HAM

Pineapple chutney, assorted mustards and drop biscuits

500 (serves 25)

RAW BAR

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

800 (serves 25)

2,200 (serves 100)





DISPLAYS

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

CHARCUTERIE

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

400 (serves 25)

600 (serves 75)

10 per person in excess of platter offering

CRUDITÉS

Seasonal vegetables with ranch dressing

300 (serves 25)

500 (serves 75)

8 per person in excess of platter offering

ANTIPASTO

Assorted seasonal roasted, pickled and marinated vegetables

275 (serves 25)

575 (serves 75)

8 per person in excess of platter offering

GOURMET CHEESE

Domestic and imported cheeses with assorted crackers, crostinis, berries and 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

ASSORTED DEVILED EGGS

Southwest, spicy, traditional and seasonal

225 (serves 25)

400 (serves 75)

6 per person in excess of platter offering

TUCSON SALSA BAR

House-made pico de gallo, fruit salsa, spicy salsa and guacamole with tortilla chips

200 (serves 25)

400 (serves 75)

6 per person in excess of platter offering

NACHO BAR

Pickled jalapeños, olives, tomatoes, Asadero cheese sauce, salsa and sour cream

275 (serves 25)

525 (serves 75)

6 per person in excess of platter offering



WEDDING BREAKFAST BUFFETS

Breakfast is served with freshly brewed Stance coffee, Numi organic hot tea and orange juice.

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

50 per person

CONTINENTAL | CHOICE OF THREE:

Sliced Fruits

Diced Fruit Salad

Muffins

Assorted Danishes

Croissants

Assorted Toast with Jams and Jellies,
New York Bagels and Cream Cheese,
Yogurts and Cinnamon Rolls

STAPLES | CHOICE OF TWO:

Scrambled Eggs with Cheddar Cheese

Pancakes

French Toast

Eggs Benedict

Cheese Blintz

Oatmeal and Accompaniments

SIDES | CHOICE OF TWO:

Pecanwood Smoked Bacon

Country Links

Signature Blueberry Sausage Patty

Breakfast Potato

ON US

House-Made Salsa

Guacamole

Fresh Flour Tortilla





WEDDING BREAKFAST ENHANCEMENTS

Chef attendant required on Omelet Station at 175 per chef, with one chef per 75 people and requires a minimum of 25 people.

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

OMELET STATION

Bacon, sausage, chorizo, ham, tomatoes, spinach, mushrooms, chile, bell peppers, onions, cheddar, goat cheese and jalapeños

20 per person

NEW YORK STEAK

Jus de veau lie, seasonal mushrooms and Boursin

26 per person

CROISSANT SANDWICHES

Grilled ham, fried egg, American cheese, Pecanwood smoked bacon and garlic aioli

18 per person

BREAKFAST BURRITOS

Scrambled eggs, cheddar, chorizo, caramelized onions and house-made salsa with flour tortillas

15 per person

QUESADILLA STATION

Roasted poblano, Cotija, pepper jack cheese, scrambled eggs and egg whites with flour tortillas

18 per person

WARM CINNAMON ROLLS

Cream cheese icing

15 per person

FRENCH TOAST

Pure maple syrup, mascarpone cheese and muddled berries

17 per person

PARFAIT BAR

House-made granola, seasonal fruits and Fage Greek yogurts

12 per person

MENUDO

Red or white

10 per person

REHEARSAL DINNERS

All dinner buffets are served with your choice of Stance signature coffee, Arnold Palmers, freshly baked artisan rolls with butter and served with market house salad. The options below are served buffet or family style.

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

KINGS TABLE REHEARSAL DINNER

SILVER 55 per person

- Grilled chicken breast with smothered mushrooms
- Smokehouse brisket and duo of BBQ sauce
- Grilled asparagus and blistered tomatoes
- Roasted new potatoes
- Borracho beans
- Tres leches and buñuelos

GOLD 95 per person

- Grilled chicken breast with smothered mushrooms
- Prime rib with horseradish au jus
- Roasted herb-salmon
- Grilled asparagus and blistered tomatoes
- Roasted new potatoes
- New York strawberry cheesecake





BAR MIXOLOGY

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.

BRANDS

HOUSE

Vodka | SVEDKA

Gin | Seagram's

Rum | Castillo

Bourbon | Evan Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

DELUXE

Vodka | ABSOLUT

Gin | Beefeater

Rum | Mount Gay

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VSOP

PREMIUM

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

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 and 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

HOUSE

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. Prices are subject to a 25% service charge and a 6.1% sales tax. Waived bartender fees if sales reach over 500. Cash bars include all service charges and tax.

All menu and prices are subject to change. Cash bars require an additional cashier with a fee of 100 for up to 4 hours, 25 per additional hour.

OMNI SIGNATURE COCKTAILS

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

add 2 per drink to tier price

GRAPEFRUIT PALOMA

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

BLOOD ORANGE WHISKEY SOUR

Whiskey, blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

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

APPLE-PEAR MARGARITA

Vodka or gin, 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



BAR MIXOLOGY

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. Waived bartender fees if sales reach over 500. Cash bars include all service charges and tax. All menu and prices are subject to change. Cash bars require an additional cashier with a fee of 100 for up to 4 hours, 25 per additional hour. Additional wine selection and pairings available through your Catering Manager.

HOST BAR

- House Cocktails | 10 per drink
- House Cordials & Cognac | 11 per drink
- House Wine | 10 per drink | 38 per bottle
 - Bulletin Chardonnay
 - Bulletin Sauvignon Blanc
 - Bulletin Merlot
 - Bulletin Cabernet Sauvignon

- Deluxe Cocktails | 12 per drink
- Deluxe Cordials & Cognac | 13 per drink
- Deluxe Wine | 12 per drink | 46 per bottle
 - Hayes Ranch Rosé
 - Hayes Ranch Chardonnay
 - Hayes Ranch Merlot
 - Hayes Ranch Cabernet Sauvignon

- Premium Cocktails | 13 per drink
- Premium Cocktails & Cognac | 14 per drink
- Premium Wine | 14 per drink | 50 per bottle
 - Decoy by Duckhorn Rosé
 - Decoy by Duckhorn Sauvignon Blanc
 - Decoy by Duckhorn Pinot Noir
 - Decoy by Duckhorn Merlot

- Domestic Beer | 7 per drink
- Import & Micro Brew | 8 per drink
- Soft Drinks | Bottled Water | 5 per drink

CASH BAR

- House Cocktails | 12 per drink
- House Cordials & Cognac | 13 per drink
- House Wine | 12 per drink | 46 per bottle
 - Bulletin Chardonnay
 - Bulletin Sauvignon Blanc
 - Bulletin Merlot
 - Bulletin Cabernet Sauvignon

- Deluxe Cocktails | 14 per drink
- Deluxe Cordials & Cognac | 15 per drink
- Deluxe Wine | 14 per drink | 50 per bottle
 - Hayes Ranch Rosé
 - Hayes Ranch Chardonnay
 - Hayes Ranch Merlot
 - Hayes Ranch Cabernet Sauvignon

- Premium Cocktails | 16 per drink
- Premium Cocktails & Cognac | 17 per drink
- Premium Wine | 16 per drink | 52 per bottle
 - Decoy by Duckhorn Rosé
 - Decoy by Duckhorn Sauvignon Blanc
 - Decoy by Duckhorn Pinot Noir
 - Decoy by Duckhorn Merlot

- Domestic Beer | 8 per drink
- Import & Micro Brew | 9 per drink
- Soft Drinks | Bottled Water | 5 per drink





RECEIVE 20% OFF YOUR CELEBRATION

When you book your wedding and/or wedding reception with Omni Tucson National Resort, extend your happily-ever-after with 20% off an additional wedding-related celebration; rehearsal event, post-wedding brunch, private dining & more, including discounted venue fee and catering.

Valid on one (1) additional event, excluding wedding ceremony and/or wedding reception. Offer subject to availability on select venues only, and secondary event must take place within 2 days prior or 2 days following initial contracted event date. Offer applies only to new clients booking with Omni Tucson National Resort, and does not include wedding and/or reception. Special discount includes venue fee and food and beverage, and does not include the following additional concessions; audio/visual, and more. Discount does not apply to labor, sub-rental items, service charge or tax.



DETAILS

WEDDING PACKAGES

Your Catering Sales Manager will be available on the day of your wedding to manage the details related to the venue and your culinary choices. In order to ensure a seamless flow of events, a wedding planner or day-of coordinator is required to ensure all sequence of events are executed. If you do not have a wedding coordinator, the Catering Sales Manager will be happy to recommend a professional to you.

GUARANTEES OF ATTENDANCE

In order to ensure the success of your function, the catering 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 and a 3 per person fee will be charged for an 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 3%. 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 menus selections are limited to three entrees, highest price prevails when selecting more than one option.

DECORATIONS AND VENDORS

Your Catering Sales Manager will be pleased to provide you with a list of the hotel's preferred vendors for your wedding needs.

All vendors are required to contact the resort for our guidelines on delivery, tear down, dock usage and clean-up. All decorations, layouts and electrical requirements must meet the approval of the city and county fire department along with Omni Tucson National Resort.

Vendors may begin setting up decor on the day of the wedding at 11 a.m. All decor and personal items must be removed the night of the wedding and taken to the complimentary guest room or off site by the planners and vendors. Early setup and a late take down must be approved by the Catering Sales Manager, is based upon availability and may be subject to room rental fees.

Dance floors and outdoor functions are to be rented from a vendor at the customer's expense.

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 resort. 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.

Use of artificial flowers, rice, confetti, glitter, small crystals, or plastic decor will incur a 250 excessive cleaning fee in the ballrooms and the ceremony space.

DETAILS

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/ceremony fees/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 ceremony rental, 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 AND BEVERAGE

We ask that menu selections and setup arrangements be finalized at least three weeks prior to the scheduled event.

A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

We require that all arrangements for the serving of food and/or beverage in public rooms, meeting/banquet rooms, guest rooms and suites be made with the resort.

All food and beverage must be supplied by the resort (except licensed baker for the cake.) The Catering Sales Manager and Executive Chef will be happy to create a custom menu to suit your needs.

Tastings are scheduled 3-6 months prior to the wedding dates, they include a starter and two entrees for two people. Any additional people or tastings are 75 per person.

Should any of your attendees require kosher meals, the hotel can accommodate with advance notice of 10 business days from the event. The hotel will source all kosher meals from a preferred vendor with pricing relative to the banquet menus.

A 30% discount on vendors meals may be applied and must be requested 10 days prior to the event date and must be approved by the Catering Sales Manager.



DETAILS

OUTDOOR FUNCTIONS

Your Catering Sales 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, excluding the ceremony. All outdoor evening functions will require additional lighting and packages can be arranged.

AUDIOVISUAL

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

SECURITY

Please advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the function spaces. You may elect to provide security at your own. The Hotel reserves the right to require the group to provide security. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI TUCSON NATIONAL RESORT • 520-297-2271

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