

OMNI TUCSON NATIONAL RESORT
EVENT MENUS





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Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfast buffets are served with your choice of freshly squeezed orange juice, freshly brewed Westrock signature coffee and Tea Forté hot tea.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

SIMPLE START

Seasonal sliced fruits

Oven fresh Danishes and muffins

House made assorted breakfast breads served with jams, jellies and butter

28 per person

HEALTHY BEGINNINGS

Seasonal sliced fruits and melons

Assorted Greek yogurts with house made granola and berries

Oven fresh Danishes, muffins and croissants

Assorted toasts with jams, jellies and butter

32 per person

MODERN NEW YORKER

Sliced citrus infused fruits and berries

House cured lox

New York style bagels with cream cheese

Oven fresh Danishes, muffins and croissants

Assorted toasts with jams, jellies and butter

34 per person





PLATED

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HEALTHY INITIATIVE

Savory steel-cut oatmeal topped with banana brûlée and house made cajeta caramel

Seasonal macerated berries

33 per person

PAR 3

Scrambled eggs and lyonnaise potatoes

Trio of applewood bacon, country link and Omni signature blueberry maple sage sausage patty with herb roasted tomatoes

37 per person

TUCSON BENEDICT

Sous vide eggs, Neuski shaved pork loin Canadian bacon with hollandaise sauce and bacon jam on a toasted Wolfermans English muffin and charred poblano steak fries

44 per person

CHILAQUILES

Marinated tortillas in enchilada or tomatillo sauce with poached eggs and chorizo beans

37 per person



FRENCH TOAST NAPOLEON

Dulce de leche battered brioche, hazelnut ganache, raspberry jam and vanilla pastry cream

Fresh fruits and macerated berries

Blueberry maple sage sausage patty

44 per person

TUCSON TOAST

Artisan toast with guacamole spread and a sunny side up egg

O'Brien potatoes

Blueberry maple sage sausage patty

37 per person



BUFFETS

All breakfast buffets are served with your choice of freshly squeezed orange juice, cranberry juice, freshly brewed Westrock signature coffee and Tea Forté hot tea. Buffets with 20 people or less require a 350 service charge.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

CATALINA

Diced fruits and berries bar with specialty sugar

New York style bagels with cream cheese

House cured lox and charcuterie

Oven fresh Danishes, muffins and croissants

Assorted toasts with jams, jellies and butter

Cheese blintz with blueberry sauce

Tucson Benedict with Neuski Canadian bacon and hollandaise sauce

Applewood smoked bacon, country sausage link and signature blueberry sage sausage patty

Country-style breakfast potatoes

50 per person

DESERT SUNRISE

Seasonal sliced fruits and melons

Assorted yogurts with house made granola and berries

House made croissants, pastries, Danishes and toasts served with jams, jellies and butter

Farm fresh scrambled eggs with aged cheddar

Chilaquiles

Crispy applewood smoked bacon

Country-style breakfast potatoes

46 per person

EARLY RISER

Seasonal diced fruits

Oven fresh Danishes, muffins and house baked croissants served with jams, jellies and butter

Farm fresh scrambled eggs with aged cheddar

Crispy applewood smoked bacon

Country-style breakfast potatoes

44 per person

PICTURE PERFECT

Sliced fruits and berries with citrus drizzle

House cured lox charcuterie

New York style bagels with cream cheese

Oven fresh Danishes, muffins and croissants

Assorted toasts with jams, jellies and butter

Cheese blintz with blueberry sauce

Farm fresh scrambled eggs with aged cheddar

Applewood smoked bacon, country sausage link and signature blueberry sage sausage patty

Country-style breakfast potatoes

52 per person



BUFFETS

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SONORAN

Cinnamon sugar ambrosia and traditional sliced fruits

Oven fresh Danishes, muffins and croissants

Assorted toasts with jams, jellies and butter

Build-your-own breakfast tacos | Scrambled eggs, house made chorizo, aged cheddar, pico de gallo, salsa verde and onions

Huevos ranchero with enchilada sauce

Applewood smoked bacon

Refried beans

Chorizo poblano potatoes

52 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 your choice of freshly brewed Westrock coffee and orange juice.

Prices are subject to a 24% 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

Diced fruits with berries

Assorted muffins

Croissants

Freshly baked Danishes

Assorted toasts with butter and jellies

New York style bagels

Yogurts with granola

Cinnamon rolls

Whole fruits

STAPLES | CHOICE OF TWO

Scrambled eggs with cheddar

Pancakes with maple syrup

French toast with maple syrup

Eggs Benedict

Cheese blintz

Waffles

Oatmeal with accompaniments

SIDES | CHOICE OF TWO

Applewood smoked bacon

Country sausage link

Blueberry maple sage sausage patty

Breakfast potatoes

ACCOMPANIMENTS

House made salsa

Guacamole

Fresh flour tortilla

40 per person



ENHANCEMENTS

Chef attendant required on Omelet Station at 150 per chef, with one chef per 75 people and requires a minimum of 20 people.

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OMELET STATION

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

18 per person

NEW YORK STEAK

Jus de veau lie, seasonal mushrooms and boursin

22 per person

CROISSANT SANDWICHES

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

14 per person

BREAKFAST BURRITOS

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

12 per person

QUESADILLA STATION

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

16 per person

CINNAMON ROLLS

12 per person

FRENCH TOAST

Pure maple syrup, mascarpone cheese and muddled berries

14 per person

PARFAIT BAR

House made granola, seasonal fruits and Fage Greek yogurts

11 per person

MENUDO

Red or white

8 per person



BRUNCH

Brunches with 20 people or less require a 350 service charge. Chef attendant required on Trussed Seared Prime Rib, Waffle Station and Pasta Bar at 150 per chef, with one chef per 75 people and requires a minimum of 20 people.

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THE OMNI TUCSON NATIONAL SIGNATURE BRUNCH

Seasonal display of sliced fruits and berries

Granny Smith and candied walnut Waldorf salad

Giardiniera pickled vegetable display

House made breads and breakfast pastries served with house made jams and jellies

Blended greens with assorted dressings and accompaniments

House cured salmon and rock shrimp cocktail and appletini cocktail sauce

Scrambled eggs and Tucson eggs Benedict served with smoked pork loin Canadian bacon

Chef attended omelet station with assorted vegetables, breakfast meats and cheeses

Agave roasted whole ham

Tomato braised salmon and pinto bean cassoulet

Chef's assortment of petite brunch desserts

79 per person

ENHANCEMENTS

ROAST SUCKLING PIG

Served with stone fruit chutney

600 (serves 40)

WHOLE SMOKED SALMON

Served with dill crème fraîche

450 (serves 40)

TRUSSED SEARED PRIME RIB

Served with red wine reduction

600 (serves 40)

WAFFLE STATION

Served with fruit coulis and hand whipped cream

7 per person

PASTA BAR

14 per person

RAW BAR

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

500 (serves 25)

1,200 (serves 100)



BREAKS

Prices are based on one hour of service.

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MORNING AND AFTERNOON

SMOOTHIE BAR

An assortment of three house made smoothies with fresh fruits, Greek yogurts and local honey

EARLY STARTER

Chobani and Fage flavored yogurts and yogurt drinks accompanied by fresh berries and house granola

ENERGY

Energy bars, Vitaminwaters, fresh fruit smoothies, assorted fruits and juices

SUNRISE ROCKER

Assorted fruit breads and muffins with Westrock coffee and Tea Forté hot tea

TOAST

Avocado toast on nine-grain wheat with blistered Wilcox tomatoes, extra virgin olive oil and pickled radish greens

JERKY BAR

Traditional, teriyaki, peppered and kippered jerky

OLD SCHOOL CANDIES

Assorted childhood candies | Werther's original, candy cigarettes, black licorice, Red Vines and root beer barrels

MOVIE THEATER

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

ON THE BORDER

Salsas | Hot, sweet, salsa verde and fruit with warm salted tortilla chips

COOKIE MONSTER

Assorted freshly baked cookies with individual milk bottles

FRONT PORCH

Grilled lemonade in mason jars, Simple Soda and chips and salsa

BALLPARK

Nacho bar, Cracker Jacks, roasted peanuts and Red Vines

INTERNET CAFÉ

Westrock coffee, assorted flavored syrups, biscotti, Chantilly, warm cinnamon rolls and crème patisserie

PATISSERIE

Assorted pavé, brittles, petite fours and truffles

TROPICAL

Novelty frozen fruit bars, fruit pico de gallo, açai and passion fruit smoothies

BACON BAR

Assorted house inspired bacon on a stick
23 per person



ON CONSUMPTION

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BEVERAGES

- Coca-Cola soft drinks | 5 each
- Aqua Panna waters | 6 each
- S.Pellegrino sparkling waters | 6 each
- S.Pellegrino sparkling fruit beverages | 6 each
- Izzie sparkling juices | 6 each
- Arizona iced teas | 6 each
- Hubert's lemonades | 6 each
- Red Bull | 8 each
- Jones sodas | 7 each
- Individual bottled juices | 5 each
- Naked juices | 8 each
- Individual milk bottles | 4 each
- House made smoothies | 44 per gallon
- Fruit punch or lemonade | 36 per gallon
- Fresh juices | Orange, apple and cranberry
80 per gallon
- Westrock coffee | 92 per gallon
- Hot chocolate | 60 per gallon
- Hot chocolate packets | 4 each
- Tea Forté assorted hot teas | 6 each
- Fresh brewed iced tea | 74 per gallon

FROM THE BAKERY

- House made breakfast breads and pastries
56 per dozen
- New York bagels and whipped cream cheeses
58 per dozen
- Fresh baked jumbo cookies | 62 per baker's dozen
- Chocolate fudge brownies | 62 per dozen
- Assorted house made muffins | 56 per dozen
- Coffee crumble cake | 60 per dozen
- Flakey croissants served with butter, jams and jellies
60 per dozen



ON CONSUMPTION

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SNACK SHACK

Trail mix | 7 each

Whole fruits | 3 each

Cracker Jack boxes | 5 each

Oreos and Fig Newtons | 5 each

Assorted Little Debbie snacks | 5 each

Cereals | 6 each

Power bars | 8 each

Peanuts party mix | 40 per pound

Mixed nuts | 40 per pound

Popcorn | 28 each (serves 15)

Flavored popcorns | 12 per person

Assorted individual snack chips | Potato chips,
Sun Chips, Cheetos, Pop Chips | 5 each

Granola bars | 5 each

Candy bars | 5 each

Frozen novelties | 7 each

Assorted flavored Greek yogurts | 6 each

Chocolate coated strawberries | 60 per dozen

Fruit skewers | 60 per dozen

House made beef jerky | 42 per pound

Individual yogurt parfaits | 10 each

Assorted fruit high balls | 8 each



PLATED

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

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THREE COURSE HOT LUNCH

STARTERS | CHOICE OF ONE

Endive and spinach | Seasonal poached fruits and candied pine nuts in a white balsamic vinaigrette

Creamy tomato soup | Montasio cheese sippet

Caesar salad | Crisp torn romaine lettuce, shaved Parmigiano-Reggiano and herbed croutons, Tucson-style tossed with smoked jalapeño Caesar dressing

House salad | Field greens with julienned jicama, roasted tomatoes, carrots and green valley pecans with tomatillo vinaigrette

Composed Waldorf | Drunken raisins, candied walnuts and hearts of celery

Classic wedge salad | Smoked bacon, shaved onions and blue cheese dressing

Market fresh chef's creation of the season's best offerings in a citrus vinaigrette

4 per person for each additional starter

DESSERTS | CHOICE OF ONE

Flourless chocolate cake | Cajeta caramel and pecan toffee

New York style cheesecake | Macerated strawberry

Lemon tartelette | Almond Chantilly and candied lemon

Seasonal fruit tart | Vanilla pastry cream

Enhance your sweet ending with a custom ice cream sundae bar | *add 3 per person*

ENTRÉES | CHOICE OF TWO

Lemon garlic gremolada angel hair | Heirloom blistered tomatoes, farmer's market seasonal vegetables and shaved Parmigiano-Reggiano

40 per person

Pan roasted chicken and grits | Sweet corn succotash and southern-style compound butter

48 per person

Airline free range breast of chicken picatta | Served on zucchini strands and parsley butter

50 per person

Fillet of North Atlantic salmon | Served on a tabbouleh and prickly pear barbecue

48 per person

Shrimp and sea bass | Served on creamed corn risotto and asparagus tips

56 per person

Pan seared tri-tip steak | Smashed red bliss potatoes and seasonal vegetables

52 per person

Grilled flank steak | Pommes frites, blue cheese and bordelaise sauce

55 per person

Petite filet mignon | Whipped Yukon Gold potatoes, saffron cauliflower and demi-glace

62 per person

Petite filet and salmon | Served on Swiss cheese potato gratin, seasonal vegetables and red wine reduction

65 per person

4 per person for each additional entrée above two



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THREE COURSE SOUP AND SALAD LUNCH

SOUP | CHOICE OF ONE

Creamy mushroom | Brioche croutons

Pork pozole | Cabbage, limes and radishes

Vichyssoise potato leek soup | Served hot or cold

Creamy tomato soup | Montasio cheese sippet

Butternut squash

Chicken coconut and curry bisque

Southwest tortilla broth | Grilled chicken
and hominy

4 per person for each additional starter

ENTRÉE SALADS | CHOICE OF ONE

Cobb salad | Green Valley pecans, applewood bacon,
carrots, tomatoes, eggs and queso fresco served with
choice of dressing

40 per person

Bed of baby spinach | Black bean salsa and pickled
jicama strings with chipotle berry vinaigrette

42 per person

Smoked jalapeño Caesar salad | Cornbread croutons
and shaved Parmigiano-Reggiano cheese

40 per person

Baby greens | Crispy potato sticks, roasted tomatoes
and crumbled goat cheese with house made white
balsamic vinaigrette

42 per person

4 per person for each additional entrée

PROTEIN ENHANCEMENTS | CHOICE OF ONE

Grilled marinated chicken breast | add 8 per person

Sonoran pulled chicken thigh | add 8 per person

Broiled shrimp | add 10 per person

Chile rubbed fillet of salmon | add 8 per person

Churrasco steak | add 8 per person

New York strip steak | add 12 per person

Tenderloin tails | add 12 per person

DESSERTS | CHOICE OF ONE

Flourless chocolate cake | Cajeta caramel and
pecan toffee

New York style cheesecake | Macerated strawberry

Lemon tartelette | Almond Chantilly and
candied lemon

Seasonal fruit tart | Vanilla pastry cream

Enhance your sweet ending with a custom ice cream
sundae bar | add 3 per person



COLD BUFFETS

All cold lunch buffets are served with freshly brewed iced tea. Buffets with 20 people or less require a 350 service charge.

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NATIONAL DELI

STARTERS

- Roasted tomato and basil bisque
- Farm country cucumber dill salad
- Classic rotini salad with sopressata and Tillamook cheddar

MAIN

- Boar's Head deli meats | Honey roasted turkey, honey ham and spicy chicken
- Cheeses | Cheddar and Swiss cheese

ACCOMPANIMENTS

- Grilled vegetables
- Trimnings | Pickles, leaf lettuce, sliced tomatoes, red onions, assortment of condiments and fresh breads
- Fresh fried kettle chips

DESSERTS | CHOICE OF TWO

- Chocolate and peanut butter no bakes
- Fresh baked cookies
- Double chocolate brownies
- Lemon bars
- Oatmeal raspberry bars
- Enhance your sweet ending with a custom ice cream sundae bar | *add 3 per person*
- 53 per person

THAT'S A WRAP

WRAPS | CHOICE OF THREE

- Pulled chicken and cheddar with cilantro mayo and roasted tomatoes in a wheat wrap
- Sliced turkey and avocado in a basil wrap with Swiss cheese and rosemary bacon
- Shaved Buffalo chicken and pickled onions in a traditional wrap with chipotle vinegar
- Honey ham and havarti cheese paired with spicy Dijon, spinach and shaved jicama
- Grilled portobello vegetarian wrap with boursin and crisp veggies

ACCOMPANIMENTS

- Tucson Caesar salad | Romaine lettuce, Parmigiano-Reggiano and jalapeño Caesar dressing
- Market fresh farfalle pasta salad of local seasonal specialties
- Freshly fried kettle chips

DESSERTS | CHOICE OF TWO

- Chocolate and peanut butter no bakes
- Fresh baked cookies
- Double chocolate brownies
- Lemon bars
- Oatmeal raspberry bars
- Enhance your sweet ending with a custom ice cream sundae bar | *add 3 per person*
- 53 per person



COLD BUFFETS

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SANDWICH SHOP

HOT SANDWICHES | CHOICE OF THREE

Shredded house corned beef reuben on a fresh croissant

Chipped barbecue ham and cheddar on pretzel bread with Dijon mustard

Enchilada pulled pork on a French baguette with pepperoncini and asadero

Pesto grilled chicken breast on a ciabatta roll with provolone

Vegetarian toast with grilled heirloom tomatoes, avocados and shaved Parmigiano-Reggiano

COLD SANDWICHES | CHOICE OF TWO

Tucson chicken salad on a challah roll

Traditional tuna salad on wheat

Spicy egg salad on ciabatta bread

Buffalo deli chicken on ciabatta with lettuce, tomatoes and onions

Grilled marinated vegetables on an olive roll with Asadero cheese and chipotle mayo

ACCOMPANIMENTS

Poblano corn chowder

Feta cheese and herb coleslaw

Crudités

German potato salad

Tucson house salad | Local pecans, chopped eggs, queso fresco, infused tomatoes and croutons

DESSERTS | CHOICE OF TWO

Chocolate and peanut butter no bakes

Fresh baked cookies

Double chocolate brownies

Lemon bars

Oatmeal raspberry bars

Enhance your sweet ending with a custom ice cream sundae bar | *add 3 per person*

57 per person





HOT BUFFETS

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TUSCAN IN TUCSON

STARTERS

Local greens and Wilcox tomatoes with house dressing

Antipasti display of the season's best market specialties

Pearl mozzarella panzanella paired with aged balsamic and 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 cannolis

62 per person

SMOKE HOUSE BARBECUE

STARTERS

Chophouse 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 and apple pies

Custom ice cream sundae bar | add 3 per person

66 per person

TASTE OF TUCSON

STARTERS

Southwest pork or chicken pozole

Hand cut blended greens with Wilcox tomatoes and choice of dressings

ENTRÉES

Grilled assorted tamales

Skirt steak carne asada

Refried beans, cilantro rice and cobb corn tatin street style

DESSERTS

Flan and churros

66 per person

ALL AMERICAN

STARTERS

Hand cut blended greens with Wilcox tomatoes and choice of dressings

ENTRÉES

Ballpark burgers | Proprietary blend of brisket, short ribs and chuck

Boar's Head ¼ lb all beef hot dogs, Kielbasa and sauerkraut

House made spiced barbecue kettle chips

ACCOMPANIMENTS

Trimnings | Pickles, leaf lettuce, sliced tomatoes, red onions and an assortment of condiments

Lemon oregano coleslaw

Country potato salad

DESSERTS

Assorted cookies and sliced watermelon

Custom ice cream sundae bar | add 3 per person

60 per person



BUILD-YOUR-OWN BOX

All build-your-own boxed lunches are served with bottled water, gourmet chips, whole fruit and jumbo cookie. Box lunches are served deconstructed unless specified to-go.

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SANDWICHES | CHOICE OF TWO

Catalina club | Ciabatta with turkey, Swiss cheese and bacon

Club wrap | Pulled chicken, asadero and avocado aioli

Shaved pork loin | Apple, pretzel bread and agave pommery mustard

Roast beef and white cheddar | Focaccia with horseradish and watercress

Grilled chilled chicken caprese | Roasted tomatoes and pesto on challah

Ham and Swiss cheese split top | Jalapeño apricot jelly

Southwest egg salad lettuce wrap

Tuna salad on chipotle wrap

Market vegetarian | Boursin and mushrooms

42 per person

additional sandwich options available at 4 per person per additional offering

ENHANCEMENTS

Macaroni salad

Potato salad

Crudités

Power bars

Candy bars

Fruit salad

House made trail mix

4 per person



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 Westrock coffee and freshly brewed iced tea.

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LOW COUNTRY

STARTERS

Local greens

Broccoli raisin salad | Shaved carrots and vanilla yogurt dressing

Heirloom tomato salad | Basil, pickled red onions and pearl mozzarella

ENTRÉES

Lightly floured Nashville crispy chicken thigh and biscuits, caramelized Brussels sprouts and pork belly with fingerling potatoes

DESSERT

Crème patisserie and chocolate fondue

55 *per person*

NEW ENGLAND

STARTERS

Tucson National chopped salad | Tomatoes, blue cheese, bacon, cucumbers, tomatoes, eggs and green goddess dressing

Clam chowder | Served with oyster crackers

Grilled asparagus and blistered tomatoes

ENTRÉES

Charred flank steak London broil with cipollini onions and garlic Parmesan cheese steak fries

DESSERT

Chocolate pots de crème | Vanilla wafer

55 *per person*

EAST COAST

STARTERS

Creamy tomato bisque

Texas toast | Three cheese and avocado grilled cheese

Farmer's market greens | Seasonal toppings

ENTRÉES

Free range fired ranchers chicken, roasted potatoes, roasted onion petals and garden green beans almandine

DESSERT

Warm bread pudding à la mode

55 *per person*

LOCAL FLARE

STARTERS

Catalina salad | Local favorites and cilantro balsamic vinaigrette

Cold Sonoran shrimp cocktail

Cornbread muffins

ENTRÉES

Green corn tamales

Grilled tri-tip on tomatillo purée and pico de gallo

Refried pepperjack beans

DESSERT

Cinnamon bunuelos

55 *per person*



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SMOKE HOUSE

STARTERS

Chopped romaine salad | Lemon garlic creamy vinaigrette

ENTRÉES

Smoker brisket with prickly pear barbecue sauce, German potato salad, grilled asparagus spears and drop biscuits

DESSERT

Strawberry shortcake

55 per person

BRUNCH

STARTERS

Tucson National house salad | Ranch and balsamic dressing

ENTRÉES

Scrambled eggs, silver dollar oatmeal flapjacks, fried chicken and waffles, applewood bacon and country ham

DESSERT

Chocolate mousse

55 per person



TRENDY

STARTERS

Seasonal roasted vegetable salad | Smooth butternut bisque and baby sprouts

ENTRÉES

Chef's seasonal airline chicken breast with couscous pilaf and farmer's market vegetable fricassée

DESSERT

New York cheesecake

55 per person



HORS D'OEUVRES

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

Bacon wrapped almond date
Cranberry blue cheese star
Quesadilla cone
Pepperoni calzone
Boursin mushroom voulevant
Bourbon glazed chicken satay
Bacon wrapped Brussels sprout
Cuban spring roll
Coconut lobster skewer
Chicken sriracha meatball
Beef Wellington
Swedish meatball
Carne asada skewer
Rosemary and brown sugar bacon skewer
Beemster chicken croquette
Mini crab cake with house Dijon mayo
Cured chorizo and beemster spiedini
Pork steam bun
108 per dozen

COLD

Roma tomatoes and Parmesan cheese bruschetta
Antipasti pick
Apple Waldorf rostini
Fig and goat cheese canapé
Compressed melon skewers
96 per dozen

Tenderloin pearl mozzarella spiedini
House cured salmon mousse rosette
Pork rilette with smoked sea salt
Shrimp with appletini cocktail sauce
108 per dozen

TOASTS

Goat cheese brioche
Wild mushroom Romano
Farmer's market season specialty toast
Horseradish shrimp and watermelon radish
Avocado tortilla
Chicken rilette
108 per dozen



DISPLAYS

Prices are subject to a 24% service charge and a 6.1% sales tax.
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CHARCUTERIE

Domestic and imported cured meats, cheese and house made spreads

375 (serves 25)

575 (serves 75)

10 per person in excess of platter offering

CRUDITÉS

Seasonal vegetables with ranch dressing

275 (serves 25)

475 (serves 75)

8 per person in excess of platter offering

ANTIPASTO

Assorted seasonal roasted, pickled and marinated vegetables

250 (serves 25)

500 (serves 75)

8 per person in excess of platter offering

GOURMET CHEESE

Domestic and imported cheeses with assorted crackers, crostinis, berries and house made breads

325 (serves 25)

550 (serves 75)

10 per person in excess of platter offering

SLICED SEASONAL FRUIT

250 (serves 25)

500 (serves 75)

7 per person in excess of platter offering

ASSORTED DEVILED EGGS

Southwest, spicy, traditional and seasonal

175 (serves 25)

350 (serves 75)

6 per person in excess of platter offering

TUCSON SALSA BAR

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

175 (serves 25)

350 (serves 75)

6 per person in excess of platter offering

NACHO BAR

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

200 (serves 25)

425 (serves 75)

6 per person in excess of platter offering

PROTEIN | CHOICE OF ONE

Carne asada, enchilada chicken, grilled chicken or ground beef

add 6 per person



RECEPTIONS

Prices based on one hour of service. Chef attendant required at 150 per chef, with one chef per 75 people.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

FROM THE BUTCHER

BUTTER BASTED PORK LOIN

Served with cane sugar reduction and fruit chutney

550 (serves 40)

SUCKLING PIG

Served with flour tortilla and assorted salsas

750 (serves 40)

WHOLE SMOKED SALMON

Served with fresh citrus and dill cream beurre blanc

550 (serves 40)

TRUSSED SEARED PRIME RIB

Served with horseradish sauce, French baguette and demi-glace

700 (serves 40)

ANGUS BEEF TENDERLOIN

Served with horseradish sauce, French baguette and demi-glace

700 (serves 25)

ANGUS BEEF STEAMSHIP

Served with brioche roll, demi-glace and blue cheese

900 (serves 50)

ROSEMARY STUDDED CROWN OF LAMB

Served with French baguette, house made mint jelly and jalapeño relish

525 (serves 25)

COUNTRY STYLE TOM TURKEY

Served with traditional giblet gravy, cornbread muffin and cranberry relish

525 (serves 40)

BOURBON GLAZED SMOKED HAM

Served with pineapple chutney, assorted mustards and drop biscuits

525 (serves 25)

RAW BAR

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

600 (serves 25)

1,500 (serves 100)



ACTION 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 two action stations. Chef attendant for 150 per chef, with one chef per 75 people. Chef attendant required on the Pasta, Corner Street Tacos and Paella stations at 150 per chef, with one chef per 75 people.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

QUESADILLAS

TORTILLAS

Plancha griddled house made flour and corn tortillas

MEATS

Diced grilled chicken, rock shrimp and carne asada

Assorted cheeses, peppers, onions, cilantro and salsas

23 per person

PASTA

Tossed to order custom pastas

PASTA NOODLES

Penne, tortellini and fusilli

(gluten free pastas available upon request)

SAUCES

Marinara, sauce à la vodka, Alfredo and pesto

ACCOMPANIMENTS

Diced chicken, rock shrimp, slipper lobster, jumbo clams, Italian sausage, tomatoes, mushrooms, peas, artichokes, broccoli, basil, pecorino Romano cheese and shaved Parmigiano-Reggiano

28 per person

CORNER STREET TACOS

TORTILLAS

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

MEAT | CHOICE OF THREE

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

26 per person

SLIDERS | CHOICE OF THREE

CHOICE OF THREE

Pulled barbecue chicken and feta slaw

Ahi tuna and sriracha mayo

Kalua pork and pineapple chutney

Swedish meatballs and cornichon

House blended ground beef

Portobello mushrooms

Honey mustard crispy chicken

Brisket and bourbon

Crispy shrimp cake and Cajun mayo

Crab cakes

Egg salad and tuna salad

28 per person

PAELLA

RICE

Saffron rice

TOPPINGS

Clams, mussels, slipper lobster, chicken thighs, rock shrimp, Spanish chorizo, peas and bouillabaisse with fresh herbs

34 per person



ACTION 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. Enhance any station with a chef attendant for 150 per chef, with one chef per 75 people. Chef attendant required on the Classical French station at 150 per chef, with one chef per 75 people.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

GRILLED CHEESE

SANDWICH

Chef's creations from the finest imported and domestic cheeses made with a variety of breads, rolls and condiments

SOUP

Creamy tomato bisque

24 per person

AT THE BALLPARK

Assorted chicken wings

Nachos

Mini Sonoran dogs

Ground beef tacos

28 per person



DESSERTS

SWEET TREATS

Chef's petite fours and miniature desserts

16 per person

DINER SPECIALTIES

Classic diner pies | Blueberry, apple, cherry, banana cream, chocolate and coconut cream

18 per person

CLASSICAL FRENCH

Baked Alaska, crêpes Suzette and bananas Foster flambéed to order

22 per person

MOM'S BAKE SHOP

Variety of traditional cookies, brownies and blondies from moms favorite recipes

18 per person

WE ALL SCREAM FOR ICE CREAM

Chocolate and vanilla ice cream with assorted toppings, syrups and sauces

20 per person



PLATED

All plated dinners are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked artisan rolls with butter. Prevailing pricing implemented for all multiple entrée offerings.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

FRESH BLEND GREENS

Roasted tomatoes, carrots, cucumbers and Green Valley pecans in a white balsamic vinaigrette

CAESAR SALAD

Romaine hearts with Parmesan cheese sippet and jalapeño Caesar dressing

PORK AND PANZANELLA

Prosciutto ham, cubed mozzarella, focaccia, arugula and seasonal heirloom tomatoes with house made vinaigrette

SPECIALTY GREENS

Frisée and greens with shaved watermelon radishes, pickled lotus root and seasonal market specialty in brown sugar vinaigrette and pork rind crunch

4 per person for each additional starter offering



DESSERTS | CHOICE OF ONE

Flourless chocolate decadence | Raspberry and Chantilly cream

Lemon custard | Rose sugar and candied lemon

Classic crème brûlée

New York cheesecake | Macerated strawberry and dollop of whipped cream

Espresso petite gateaux

Raspberry peanut butter pavé

Vanilla cream voulevant | Fresh berries

Graham cracker chocolate chip blondie



PLATED

All plated dinners are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked artisan rolls with butter. Prevailing pricing implemented for all multiple entrée offerings.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

DUO

Blue cheese crusted filet mignon and diver scallops with whipped Yukon Gold potatoes, demi-glace and fresh lemons

112 per person

FILET AND FILLET

Angus petite beef tenderloin with house made demi-glace and Atlantic salmon with herbed butter on dauphinoise potatoes

110 per person

FILET MIGNON

Seared Angus beef tenderloin with Gouda smashed potatoes and jumbo asparagus demi-glace

104 per person

SINGLE BONE PORK CHOP

Grilled and topped with stone fruit chutney and braised turnip greens with stone ground grits

90 per person

HALF RACK OF LAMB

Domestic half rack of lamb broiled with fig and mint bordelaise with roasted Peruvian potatoes and seasonal vegetables

93 per person

CHILEAN SEA BASS

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

93 per person

ATLANTIC SALMON

Grilled and roasted with fine herbs gremolada on whipped potatoes and heirloom carrots

88 per person

VEGETARIAN RISOTTO

Fresh market specialties in a creamy Parmesan cheese risotto

80 per person

WILD MUSHROOMS

Sautéed wild mushrooms, napé with toasted garlic and herbs on a charred romaine purée and gnocchi

82 per person

CHICKEN CHASSEUR

Sautéed chicken thigh served with garlic whipped Yukon Gold potatoes, sautéed cremini mushrooms and lemon chasseur

86 per person

CATALINA CHICKEN BREAST

Crispy skin French trimmed chicken breast on a bed of bacon laced collard greens and creamy polenta with a fine herbs lemon butter

88 per person

CHICKEN OSCAR

Pan seared French trimmed breast of chicken with golden crispy skin on whipped garlic potatoes and topped with lump crab meat with a rich béarnaise sauce

93 per person

CHICKEN AND SHRIMP

Tender braised chicken alongside charred jumbo shrimp on stone ground grits and Creole étouffée sauce

93 per person

4 per person for each additional entrée offering



PLATED THEMES

All plated dinners are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked artisan rolls with butter. Prevailing pricing implemented for all multiple entrée offerings.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

STEAK HOUSE

STARTER

Classic wedge salad | English blue cheese, applewood bacon and shaved onions

ENTRÈES | CHOICE OF ONE

Seared USDA prime beef filet mignon | Skin-on russet smash potatoes and seasonal vegetables

Olive roasted halibut | Brabant potatoes and brown butter cream sauce with garlic steamed spinach

ACCOMPANIMENTS

Creamed corn served family-style

DESSERT

Cream cheese carrot cake

124 per person



SOUTHWEST

STARTER

Seafood gazpacho | Rock shrimp ceviche and bloody mary spice

ENTRÈES | CHOICE OF ONE

Chile rubbed USDA prime tenderloin | Paired with breast of quail over calabacitas risotto

Lump crab enchilada | Cumin scented hollandaise and herbed asparagus

DESSERT

Grand Marnier orange tequila flan

118 per person

LOBSTER DINNER

STARTER

Iceberg chophouse salad

ENTRÈES | CHOICE OF ONE

Twin poached lobster tails | Drawn butter

Butter poached lobster risotto

DESSERT

Flourless chocolate decadence cake | Rhubarb salsa and mascarpone cheese Chantilly cream

124 per person



BUFFETS

All dinners buffets are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked focaccia with butter. Buffets with 20 people or less require a 350 service charge.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

WILD WEST

STARTERS

Pima county salad | Greens and toppings with chef's seasonal accompaniments

House green salad | Traditional accompaniments

ENTRÉES

Mesquite smoked pork ribs

Beef tri-tip with tequila glaze

North Atlantic salmon steaks with jicama salsa

ACCOMPANIMENTS

Ranch beans

Flame roasted corn

Jalapeño drop biscuits

Corn muffins

DESSERT

Seasonal fruit cobblers

105 per person

BUILD YOUR LITTLE ITALY

STARTERS

Fresh mixed greens | Marinated olives and chef's accompaniments

Antipasti display | Season's best market specialties and charcuterie

Pearl mozzarella panzanella | Aged balsamic and torn basil

ENTRÉES

Free-range chicken breast Marsala

Traditional lasagna

PASTA | CHOICE OF TWO

Penne rigate, orecchiette, cheese tortellini, ravioli, pappardelle, fusilli, rotini, linguini, spaghetti or gluten-free pasta

SAUCES | CHOICE OF TWO

San Marzano marinara, à la vodka, Alfredo, arrabiatta, puttanesca, pesto cream, boursin veloute, bolognese, sausage bolognese, carbonara of primavera with extra virgin olive oil and fresh herbs

MEAT | CHOICE OF TWO

Meatballs, bison meatballs, chicken apple sausage, Italian sausage, brisket machaca, grilled chicken breast, slipper lobster or rock shrimp

DESSERT

Tiramisu

99 per person

ENHANCEMENTS

Enhance your dinner service with a chef attended pasta station

add 8 per person



BUFFETS

All dinners buffets are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked focaccia with butter. Buffets with 20 people or less require a 350 service charge.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

ART OF DINNER GALA

STARTERS

Classic Caesar salad | Brioche croutons and Caesar dressing

Ancient grains Waldorf salad

Traditional spicy gazpacho

ENTRÉES

Boursin stuffed skillet seared breast of chicken on a butter bean cassoulet

Crown of lamb with bordelaise

White fish mousseline of Atlantic salmon on tarragon beurre blanc

Beef Wellington in buttered puff pastry with red wine rosemary reduction

ACCOMPANIMENTS

Dauphinoise potato gratin with boursin cheese and vegetable medley

DESSERTS

Chef's selection of petite fours and French macaroons

119 per person

RIB ROAST FEAST

STARTERS

Mixed green salad

Heirloom tomatoes caprese

ENTRÉES

Grilled t-bone steak

Chile rubbed prime rib

Grilled gulf shrimp skewers

ACCOMPANIMENTS

Celeriac smashed potatoes with caramelized pork belly

Roasted fingerling potatoes

Saffron poached cauliflower

DESSERTS

New York cheesecake

Double chocolate layer cake

126 per person



BUFFETS

All dinners buffets are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked focaccia with butter. Buffets with 20 people or less require a 350 service charge.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

TUCSON FIESTA

STARTERS

Red oak and spinach salad | Candy spice pecans and cilantro white balsamic dressing

Seasonal fruit pico de gallo

ENTRÉES

Pork carnitas with limes and onions

Carne asada

Arroz con pollo

ACCOMPANIMENTS

Mexican street corn with Parmesan cheese

Chile and queso fresco

Calabacitas con queso

Fresh local tortillas

DESSERTS

Macerated fruits with Chantilly cream

Sopapillas

95 per person





BANQUET

All dinners banquets are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked artisan rolls with butter. Banquets with 30 people or less are served family-style.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

BUILD-YOUR-OWN

STARTERS | CHOICE OF ONE

Pima county greens | Chef's accompaniments and dressings

Classic Caesar salad

Spinach salad | Fresh berries and spicy pecans in chipotle berry vinaigrette

ACCOMPANIMENT | CHOICE OF ONE

Red bliss whipped potatoes

Roasted garlic smashed potatoes

Anna potatoes

Dauphinoise potato gratin

Wild rice pilaf

Cilantro basmati rice

Israeli couscous

Quinoa pilaf

VEGETABLE | CHOICE OF ONE

Vegetable medley

Calabacitas con queso

Roasted asparagus

Fricassée of squash

Fire roasted corn

Agave glazed petite carrots

Seasonal specialty



ENTRÉE

Choice of one | 85 per person

Choice of two | 95 per person

Choice of three | 105 per person

POULTRY

Whole roasted oregano chicken

Chicken roulade with sourdough pork belly stuffing

French-trimmed chicken breast golden seared and herb veloute

Braised chicken thigh in caper and thyme beurre blanc

Country-style barbecue whole chicken

Cage-free breast of chicken on barley grains and toasted almond butter sauce

Fresh crispy chicken Parmesan with house made mozzarella and marinara

BEEF

Charred flank steak and braised mushrooms

Grilled Angus New York strip loin au poivre

Teriyaki honey and soy glazed sirloin steak

Bourbon braised brisket and smoky barbecue

Slow roasted top round with caramelized onions and blue cheese butter

Skirt steak carne asada

Hickory short ribs

Cabeza



BANQUET

All dinners banquets are served with your choice of Westrock signature coffees, fresh brewed iced tea and freshly baked artisan rolls with butter. Banquets with 30 people or less are served family-style.

Prices are subject to a 24% service charge and a 6.1% sales tax. All menus and prices are subject to change.

PORK

Pork barbacoa

Caramel apple pork belly

Apple brined roasted pork loin

Carnitas

Ancho spare ribs

Whole smoked ham with dark cherry apricot glaze

SEAFOOD

Roasted salmon fillet with tabbouleh

Southwest rolled sole with cornpone and spinach

Mussel pot with bouillabaisse, clams, chorizo and rock shrimp

Sea bass with island fruit pico

Pan seared salmon fillet with artichoke salad

Blackened cod fish with brabant potato meunière

DESSERTS | CHOICE OF TWO

Tiramisu

Tres leches

Seasonal berry tart

Carrot cake

Ice cream sundae

Seasonal cobbler

Rhubarb berry crisp

Cheesecake

Flourless chocolate torte

Strawberry Chantilly crunch





BAR MIXOLOGY

Bartenders are 150 per bartender with one bartender per 75 people

Cash bars include all service charges and tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT AND CRAFT

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze

Plus other local and regional craft beers

HOST BAR

Craft brands | 12 *per drink*

Premium brands | 10 *per drink*

Call brands | 9 *per drink*

Domestic beer | 6 *per drink*

Imported beer | 7 *per drink*

House wine | 10 *per drink*

Soft drinks | 5 *per drink*

Cordials | 10 *per drink*

CASH BAR

Craft brands | 13 *per drink*

Premium brands | 11 *per drink*

Call brands | 10 *per drink*

Domestic beer | 7 *per drink*

Imported beer | 8 *per drink*

House wine | 11 *per drink*

Soft drinks | 5 *per drink*

Cordials | 11 *per drink*



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.

PACKAGES

CRAFT

First hour | 22 per person

Each additional hour | 18 per person

PREMIUM

First hour | 20 per person

Each additional hour | 17 per person

CALL

First hour | 18 per person

Each additional hour | 16 per person



OMNI SIGNATURE COCKTAILS

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

add 1 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 and lime

8 per drink

CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink



WINE RACK

Our wine list is in progressive order. 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. Bartenders are 150 per bartender with one bartender per 75 people.

Prices are subject to a 24% 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

Kenwood Vineyards | California, NV | brut | 36 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 41 per bottle

Chandon | California, NV | rosé | 50 per bottle

Veuve Clicquot | France | brut | 145 per bottle

WINES FOR CASH AND HOSTED BARS

HOUSE WINES

MAN Family Wines | chardonnay | 35 per bottle

MAN Family Wines | merlot | 35 per bottle

MAN Family Wines | cabernet sauvignon
35 per bottle

DELUXE WINES

Wente Hayes Ranch, California | chardonnay
45 per bottle

Wente Hayes Ranch, California | merlot | 45 per bottle

Wente Hayes Ranch, California | cabernet sauvignon
45 per bottle

PREMIUM WINES

Decoy by Duckhorn, California | sauvignon blanc
55 per bottle

Decoy by Duckhorn, California | pinot noir
55 per bottle

Decoy by Duckhorn, California | merlot
55 per bottle

Additional wine selection available



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 culinary team offers nutritious, balanced choices designed for a positive lifestyle.

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. 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.

GUEST ROOM AMENITIES

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

GUARANTEES

In order to ensure the success of your event, the exact number of guests attending a function is due 72 hours prior to the event. This number will be charged, even if fewer guests attend. The resort will prepare food for 5% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee.

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, all food and beverages at Omni Tucson National Resort must be provided by the resort. All Food and Beverage pricing is subject to a taxable 24% service charge and 6.1% state of Arizona sales tax. These taxes and service charges are subject to change without notice. The sale and service of all alcoholic beverages is regulated by the state of Arizona, and 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 150. All bars will require a minimum of one uniformed bartender per 75 guests and is subject to a bartender fee of 150. All plated events will be billed at prevailing entrée pricing. Executive buffets have a maximum of 30 people. All buffets under 20 guests are subject to a 350 setup 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 one hour and are not subject to setup fees for minimum guests. Coffee, morning and afternoon breaks will be served for 60 minutes. Breakfast, lunch and dinner buffets will be served for one and a half-hour. Food and beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly. Bob's Steak and Chop House may be requested for banquet functions for a 500 fee. Usage is restricted to outside of normal operating hours.



EVENT INFORMATION

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments 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.

AUDIOVISUAL

The resort has an on-site representative from Encore Event Technologies to assist in all your audiovisual requirements. It is advisable to make arrangements with your Conference Planning or Catering Manager in advance. All AV pricing is subject to a 24% service charge and 6.1% state of Arizona tax.

ADDITIONAL PRICING AND BILLING

Food and beverage and audiovisual prices are subject to a 24% 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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