



OMNI TEMPE AT ASU
EVENTS MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.

OMNI TEMPE AT ASU
BREAKFAST





CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service and do not include full seating or table service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

SUNRISE CONTINENTAL

36 per person

seasonal sliced fruits, berries *gf vg*

assorted breakfast pastries, butter, jam *n*

bagels, plain cream cheese,

seasonal berry cream cheese *n*

WELLNESS BREAKFAST

37 per person

seasonal fruits *gf vg*

granola parfaits, berries, local honey *n gf*

croissants, assorted muffins

assorted cereals, whole milk, skim milk, soy milk

grapefruit juice





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, grapefruit and cranberry juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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THE SONORAN

48 per person

cut fruit *gf vg*
granola parfait, berries, local honey *n gf*
assorted pastries, butter, jam *n*
cast iron frittata | squash calabacitas,
pico de gallo, jalapeño jack cheese *gf*

THE STANDARD

49 per person

cut fruit, agave syrup *gf vg*
granola parfait, berries, local honey *n gf*
assorted pastries, butter, jam *n*
scrambled farm-fresh eggs *df gf*
applewood-smoked bacon *df gf*
breakfast sausage links *df gf*
roasted skillet potatoes,
sautéed onions, herbs *gf vg*

HAVASU BREAKFAST

55 per person

seasonal fruits, berries *gf vg*
greek yogurt *gf*
assorted pastries, butter, jam *n*
potato hash bake, cheddar, fried eggs *gf*
scrambled farm-fresh eggs *gf*
apple chicken sausage *df gf*
applewood-smoked bacon *df gf*

TOUR OF AZ

60 per person

seasonal fruits, tajin *gf vg*
churro french toast,
sweet orange cream cheese glaze
chorizo scrambled eggs *df gf*
steak & eggs *df gf*
calabacitas, egg white, queso fresco, pico de gallo,
salsa verde, salsa roja, flour tortilla *gf*
roasted skillet potatoes, green chile, cotija *gf*



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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CLASSIC

43 per person

scrambled farm-fresh eggs *df gf*

herbed skillet potatoes,
caramelized onions *gf vg*

applewood-smoked bacon *df gf*

garlic wilted spinach *gf vg*

SOUTHERN EGGS & HASH

50 per person

scrambled farm-fresh eggs *df gf*

herbed skillet potatoes,
caramelized onions *gf vg*

short rib hash, prickly pear bbq, cornbread *df gf*

garlic wilted spinach *df gf*

SOUTHWEST CHICKEN & WAFFLE

45 per person

corn waffle, fried chicken, fried egg,
hatch green chile gravy

herbed skillet potatoes,
caramelized onions *gf vg*

pickled vegetables *gf vg*

POACHED EGG & AVOCADO

48 per person

avocado toast, poached egg, pickled onion *df*

multigrain toast *n df*

hash browns *gf vg*

seasonal fruit smoothie shooter *gf vg*





BREAKFAST ENHANCEMENTS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Chef attendant required as indicated at 200 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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OMELET & EGG STATION

25 per person | attendant required

farm-fresh whole eggs, egg whites *df gf*
ham, applewood-smoked bacon, chorizo,
apple chicken sausage *df gf*
cheddar & monterey jack cheese blend *gf*
mushrooms, onions, bell peppers, tomatoes,
spinach, green chiles *gf vg*
salsa verde, salsa roja *gf vg*

WAFFLES

20 per person | attendant required

seasonal berries *gf vg*
pure maple syrup *gf vg*
whipped sweet cream, whipped butter,
spiced chocolate ganache *gf*



POWER BREAKFAST BOWL

25 per person | attendant required

soft-scrambled eggs, ancient grains,
local arugula, grilled vegetables,
crispy potatoes, apple chicken sausage *df*



BREAKFAST À LA CARTE

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FRESH BITES

chia seed pudding | coconut milk,
berry compote, pepitas **gf vg** | **7 per person**

greek yogurt parfait | greek yogurt,
seasonal berries, granola **gf** | **7 per person**

cottage cheese, nuts,
seasonal fruits **n gf** | **4 per person**

avocado toast | avocado schmear,
poached egg, pickled onion,
multigrain baguette **df** | **10 per person**

OATS & MILK

assorted organic & natural cereals,
whole milk, skim milk, soy milk,
almond milk **n** | **7 per person**

steel-cut oatmeal, brown sugar, mixed dried fruit,
pecans, assorted milks **n gf** | **8 per person**

assorted individual cereals, whole milk,
skim milk, soy milk | **5 per person**

BREADS & SANDWICHES

bagel bar | assorted bagels, seasonal berries,
cream cheese spread | **10 per person**

assorted muffins **n** | **5 per person**

breakfast sandwich | scrambled eggs,
sharp cheddar cheese, applewood-smoked bacon,
croissant | **12 per person**

OFF THE GRIDDLE

french toast, berry compote,
maple syrup, butter | **11 per person**

hotcakes, berry compote,
maple syrup, butter | **11 per person**

OMNI TEMPE AT ASU
BREAKS





À LA CARTE BREAKS

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

HEALTHY BITES

seasonal whole fruit *gf vg* | 4 each

assorted greek yogurts *gf* | 5 each

OATS & NUTS

kashi granola bars | 5 each

clif power bars | 5.50 each

kind power bars | 5.50 each

power bag | mixed nuts, seeds,
dried fruit *n gf vg* | 7 each

deluxe nuts | mixed or individual
varieties *n gf* | 35 per pound | 1 pound minimum

SWEET & SALTY

assorted candy bars | 7 each

assorted ice cream bars | 7 each

chocolate chip cookies | 7 each

local kettle corn | 8 per bag

kettle chips | mesquite bbq, salted,
zesty jalapeño | 5 each





THEMED BREAKS

All themed breaks include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 30 minutes of continuous service. Required a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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MORNING MARKET DISPLAY

20 per person

melon bowl, local honey yogurt dip *gf*

whipped butter, jams,
hazelnut & chocolate spread *n*

assorted muffins, croissants,
chocolate croissants *n*

THE FRESHMAN JUICE BAR

26 per person

green juice | spinach, kale, cucumber,
apple, pineapple, ginger *gf vg*

spiced root juice | carrot, lemon,
cantaloupe *gf vg*

tropical fruit juice | mango, orange,
pineapple *gf vg*

HIGH ENERGY

22 per person

power oatmeal smoothie

power nut mix | pistachios, peanuts,
smoked almonds *n gf vg*

assorted energy & granola bars *n*

naked brand juices

gatorade

red bull energy drinks

MARKET DISPLAY

31 per person

artisan cheeses, regional charcuterie,
pickled vegetables

garlic naan, artisan crackers

HUMMUS & VEGETABLE JARS

20 per person

red pepper hummus jar, cucumber, celery *gf vg*

white bean hummus jar, asparagus,
roasted carrot *gf vg*

BUILD YOUR OWN TRAIL MIX

22 per person

mixed nuts, granola, pepitas, sun-dried fruits,
banana chips, yogurt-covered pretzels, m&m's *n*



THEMED BREAKS

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SPRING TRAINING BALLPARK

25 per person

miniature corn dogs, salty bavarian pretzel bites, warm cinnamon & sugar pretzel bites

beer cheese sauce, mustards, sweet cream cheese glaze *gf*

assorted local kettle corn *gf*

TEA TIME

26 per person

assorted scones

lemon drizzle cake

raspberry tarts

chocolate shortbread

jam, whipped butter

SODA SHOPPE

20 per person

french vanilla ice cream *gf*

malt powder, chocolate syrup, whipped cream, sweet cherries

soda water, assorted soda syrups

SERENDIPITY SUNDAE BAR

23 per person

french vanilla & chocolate ice creams

hot fudge & caramel sauces *gf*

sliced strawberries, crushed pineapple, maraschino cherries *gf vg*

whipped cream, pecan praline *n*

WARM COOKIES & MILK

20 per person

assorted cookies | double-chocolate chip, peanut butter, rum-soaked oatmeal raisin *n*

local milk *n*

OMNI TEMPE AT ASU
LUNCH





LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas, iced tea and rolls with butter. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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TEMPE DELI TABLE

55 per person

STARTERS

deli salad | mixed baby greens, heirloom tomatoes, radish, cucumbers, carrots, agave vinaigrette **gf vg**

pasta salad | garbanzo beans, tomato, onion, artichokes, parmesan, basil pesto vinaigrette

potato salad | red potatoes, mayo dressing, pickled vegetables, green onions, green chile peppers **df gf**

BUILD YOUR OWN SANDWICH

sourdough, whole-grain, italian roll
(gluten-friendly options available upon request) **df**

roast beef, turkey, ham, salami, bacon

provolone, brie spread, swiss & cheddar cheeses

tomatoes, lettuce, onions, avocado spread, giardiniera, mayo, mustard **gf vg**

DESSERTS

assorted cookies, brownies **n**

meyer lemon tarts

FIT FEAST

67 per person

STARTERS

kale & sesame seed salad | red cabbage, brussels sprouts, apple, sweet peppers, golden raisin vinaigrette **gf vg**

charred & roasted vegetable board | asparagus, squash, tomatoes, smoked blue cheese, olive oil, herbs, lemon **gf**

grilled vegetable pasta salad | red peppers, grilled squash, pickled red onion, agave & oregano vinegar dressing **vg**

ENTRÉES

roasted salmon, grilled pineapple, wild rice, relish **df gf**

grilled chicken, grilled asparagus, grain medley, chicken jus **df gf**

seared bistro steak, roasted fingerling potatoes, poblano chimichurri **df gf**

DESSERTS

assorted macarons **n gf vg**

cheesecake bites



LUNCH BUFFETS

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SOUTHWEST LUNCH

65 per person

STARTERS

romaine, charred corn, chiles, corn nuts, cotija, cilantro lime vinaigrette *gf*

chicken tortilla soup, avocado crema, tortilla strips *df gf*

ENTRÉES

carnitas (pulled pork) *df gf*

carne asada (grilled skirt steak) *df gf*

chicken tinga (braised chicken) *df gf*

warm corn tortillas *gf vg*

pickled vegetables *gf vg*

trio of salsas | verde, roja, pico de gallo *gf vg*

ACCOMPANIMENTS

borracho beans *df gf*

mexican rice

DESSERTS

churro fries, spiced chocolate sauce

raspberry chimichanga

mexican wedding cookies *n*

CITY MARKET LUNCH

75 per person

STARTERS

caprese salad | heirloom tomatoes, fresh herbs, buffalo mozzarella, evoo *gf*

charred leaves | broccolini, pickled red onions, heirloom cherry tomatoes, crushed red pepper, shaved parmigiano-reggiano, lemon, evoo *gf*

ENTRÉES

carved bistro steak, harissa purée, lemon & herb potatoes *df gf*

moroccan tagine chicken, cauliflower, tomatoes, olives, preserved lemon vinaigrette *df gf*

caramelized cauliflower steak, almonds, golden raisins, saffron couscous, olives, red pepper citrus vinaigrette *n df gf*

ACCOMPANIMENTS

charred lemon hummus, tabbouleh, baba ghanoush *df gf*

assorted olives, marinated vegetables, honey fig preserves, peppers, grilled naan bread *df*

DESSERTS

fruit tarts

assorted mini cheesecakes

baklava bites *n*



LUNCH BUFFETS

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ASU TABLE

70 per person

STARTERS

grilled hearts of palm, watermelon, frisée, fennel, white balsamic vinaigrette **gf vg**

roasted root vegetables, greens, ancient grains, dried fruit, burnt orange vinaigrette **vg**

cornbread panzanella | heirloom cherry tomatoes, cucumber, red onion vinaigrette

black kale & bean soup **gf vg**

ENTRÉES

southwest-rubbed ribeye, roasted poblano chimichurri **df gf**

roasted pork loin, ancho jus **df gf**

ACCOMPANIMENTS

grilled asparagus, heirloom carrots **gf vg**

honey spiced polenta **gf**

DESSERTS

assorted verrine

raspberry & almond shortbread **n**

cheesecake bites



PLATED LUNCHES

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and rolls with butter in addition to your choice of starter, entrée and dessert. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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STARTERS CHOOSE ONE

sedona chopped | romaine, bibb, tomato, applewood-smoked bacon, piquillo pepper, blue cheese, herb buttermilk dressing **gf**

caesar | romaine hearts, tomato, toasted brioche, fresh parmesan, creamy lemon caesar dressing

petite baby green | cucumber, cherry tomatoes, watermelon radish, carrot, goat milk feta, tempe honey vinaigrette **gf**

roasted root | ancient grains, greens, dried fruit, burnt orange vinaigrette **df vg**

DESSERTS CHOOSE ONE

triple-chocolate mousse cake, berry coulis

lemon bar, strawberry compote

caramel delight tart, vanilla anglaise

cheesecake, seasonal fruit

ENTRÉES CHOOSE ONE

seasonal vegetarian entrées available

brined chicken | roasted chicken breast, parsnip purée, charred asparagus, herb chicken jus **gf** | **59 per person**

sea bass, applewood-smoked bacon, sweet potato, fried brussels sprouts, charred orange butter **gf** | **70 per person**

braised beef short rib, glazed heirloom carrot, cheese risotto, braising jus **gf** | **68 per person**

roasted tenderloin, baby vegetables, whipped yukon potatoes, red wine reduction **gf** | **72 per person**

chile-rubbed chicken, butternut squash purée, buttered crushed potatoes, roasted corn relish, garlic gravy **gf** | **62 per person**

baked salmon, root vegetable hash, rosemary butter **gf** | **66 per person**



BOXED LUNCH

All boxed lunches include whole fruit, pasta salad, chips, a chocolate chip cookie and bottled water with napkin and disposable flatware in addition to your choice of sandwich. Requires a minimum of 25 guests.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

SANDWICHES CHOOSE ONE

50 per person

the italian | ham, salami, provolone,
lettuce, tomato, giardiniera

roast beef, brie cheese, crispy onions, horseradish

turkey club | applewood-smoked bacon,
lettuce, tomato, avocado, sourdough

veggie wrap | mozzarella, mixed greens,
balsamic vinaigrette



OMNI TEMPE AT ASU
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 2 dozen pieces.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

COLD BITES

petite tomato tart, basil, ricotta,
parmesan | **9 each**

deviled egg, candied bacon,
cress microgreens **df gf** | **9 each**

heirloom tomato, corn, burrata,
basil **df gf** | **9 each**

beef tartare, egg yolk, crispy cracker,
pickled radish **df** | **12 each**

shrimp ceviche, salsa verde, cucumber,
plantain **df gf** | **10 each**

sweet corn & crab salad, guajillo aioli,
cast iron cornbread crumble | **12 each**

crudités cup | assorted vegetables,
white bean hummus **vg** | **9 each**

tuna poke, ponzu, wakame,
crispy rice paper **df** | **12 each**

ham & melon | ibérico ham, pink peppercorn,
balsamic glaze **df gf** | **10 each**

smoked salmon bruschetta, dill, cream cheese,
caper relish | **11 each**

HOT BITES

dungeness crab cake, celery microgreens,
rémoulade **df** | **12 each**

mini beef sliders, applewood-smoked bacon &
tomato jam, cheddar cheese | **10 each**

pork belly bites, pickled jalapeño,
crispy rice paper **df gf** | **12 each**

mini beef taco, cheddar, cabbage, crema,
smoked jalapeño, pico de gallo | **10 each**

charred chicken skewer,
prickly pear bbq **df gf** | **10 each**

artichoke beignet,
piquillo purée | **9 each**

chicken empanada, verde sauce **df gf** | **10 each**

nigiri rice cake, tofu,
vegetables **gf vg** | **9 each**

sweet & spicy candied bacon **df gf** | **10 each**



CARVING STATIONS

All carving stations include freshly baked dinner rolls. Chef attendant required for all carving stations at 200 per chef with one chef per 75 guest. Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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SONORAN SPICED TURKEY

375 each | serves up to 30 | attendant required

chili arizona honey glaze
savory bread pudding

PORK LOIN

425 each | serves up to 30 | attendant required

prickly pear bbq *df gf*
fennel & raisin slaw *df gf*

PEPPER-SEARED TUNA

675 each | serves up to 30 | attendant required

soy reduction *df gf*
sesame carrot slaw *df gf*
jasmine rice *df gf*

ANCHO-RUBBED BEEF TENDERLOIN

800 each | serves up to 25 | attendant required

poblano chimichurri *df gf*
roasted marble potatoes *df gf*

ROSEMARY & GARLIC ROASTED PRIME RIB

1000 each | serves up to 35 | attendant required

caramelized onion jus, horseradish cream *gf*
roasted potatoes *gf*



ACTION STATIONS

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PASTA

40 per person | attendant required

penne, bolognese, parmigiano-reggiano
campanelle, garlic cream sauce, chicken,
crimini mushrooms

rigatoni, san marzano marinara,
spinach, asiago

CHICKEN & WAFFLE

30 per person | attendant required

crispy chicken *df*

waffle *df*

honey hot sauce, slaw, bread & butter pickles *df*



DESSERT STATIONS

Station-only receptions require a minimum of 3 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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COOKIE MONSTER BUILD-YOUR-OWN ICE CREAM SANDWICH BAR

25 per person

chef's selection of cookies
ice creams | vanilla, chocolate, strawberry
assorted dipping sauces
sprinkles, oreo cookie crumble

BUILD YOUR OWN BELGIAN WAFFLES

23 per person

bananas, strawberries, pecans, chocolate chips *n*
nutella, chantilly crème, maple syrup *n*
sauces | chocolate, caramel

CHOCOLATE CUSTARD BAR

24 per person

pecans, chocolate chips, fresh fruit,
chantilly crème, graham cracker crumble *n*





RECEPTION PACKAGES

All reception packages include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

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RECEPTION PACKAGE ONE

175 per person

STARTERS

chop chop | artisan greens, cherry tomatoes, pickled red onion, diced cucumbers, applewood-smoked bacon, cranberries, seeds, agave cider vinaigrette *df gf*

chilled shrimp cocktail, blistered sweet peppers, grilled lemon, sweet & spicy cocktail sauce *df gf*

ENTRÉES

rosemary & garlic-roasted prime rib, caramelized onion jus, roasted potatoes, horseradish cream *gf*

sonoran spiced turkey, chile arizona honey glaze, savory bread pudding

pork loin, prickly pear bbq, fennel & raisin slaw *df gf*

ACCOMPANIMENTS

freshly baked dinner rolls

DESSERTS

chocolate & espresso tart

raspberry almond bars *n*

mini beignet

ARTISANAL CHEESE DISPLAY

chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers *n*

HORS D'OEUVRES

deviled eggs, candied bacon *df gf*

mini beef slider, cheddar, applewood-smoked bacon & tomato jam

charred chicken skewer, prickly pear bbq *df gf*



RECEPTION PACKAGES

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RECEPTION PACKAGE TWO

160 per person

CHARCUTERIE BOARD STATION

cured & smoked meats, pickled vegetables, local jams, grain mustard, rustic breads *df*

ARTISANAL CHEESE STATION

chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers *n*

SHRIMP & GRITS STATION

arizona grits, blackened shrimp, tomatoes, country ham, lemon beurre blanc

PASTA STATION

penne, bolognese, parmigiano-reggiano
campanelle, garlic cream sauce, chicken, cremini mushrooms
rigatoni, asiago, spinach,
san marzano marinara

PORK LOIN STATION

attendant required

prickly pear bbq, fennel & raisin slaw *df gf*

ANCHO BEEF TENDERLOIN STATION

attendant required

poblano chimichurri *df gf*

HORS D'OEUVRES

heirloom tomato verrine, corn, burrata, basil *gf*

grilled shrimp ceviche, salsa verde, cucumber, plantain *df gf*

crab cake, rémoulade, celery microgreens *df*

DESSERTS

mini eclairs

assorted verrine

assorted mini cakes

OMNI TEMPE AT ASU
DINNER





DINNER BUFFETS

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DESERT DINNER TABLE

125 per person

STARTERS

baby leaves, heirloom tomatoes, cucumber, radish, pickled baby carrot, croutons, herb buttermilk dressing

southern bean, cucumber, pickled red onion, heirloom tomato, haricots verts, black beans, prickly pear vinaigrette *gf vg*

ancient grains, goat cheese, toasted seeds, dried fruit, charred blood orange vinaigrette *gf*

ENTRÉES

southwest spice grilled chicken, pickled vegetables, mustard seed caviar *df gf*

roasted salmon, chayote slaw citrus butter *gf*

spiced beef tenderloin, demi-glace *df gf*

ACCOMPANIMENTS

grilled squash, pepita gremolata *df gf*

spiced polenta, az honey *gf*

DESSERTS

pecan tart *n*

mango cake bites

chocolate ganache cake

MEDITERRANEAN TABLE

127 per person

STARTERS

antipasti, imported cheeses, oil-cured vegetables, cured meats, olives, membrillo, artisan breads

charred leaves | broccolini, pickled red onions, heirloom cherry tomato, crushed red pepper, shaved parmigiano-reggiano, lemon, olive oil *gf*

caprese | heirloom tomato, buffalo mozzarella, fresh herbs, evoo *gf*

ENTRÉES

morrocan grilled chicken, harissa yogurt *df gf*

fennel-crusted salmon, pickled grapes, dill yogurt sauce *gf*

sea salt & herb-crusted beef prime rib, red wine demi-glace *df gf*

rigatoni, san marzano marinara, spinach, asiago

ACCOMPANIMENTS

roasted asparagus, heirloom tomato, olive oil, sherry vinegar *df gf*

fingerling potatoes, lemon, rosemary *gf vg*

DESSERTS

fried cheesecake, lemon gel

baklava bites

fruit tarts



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

TEMPE BBQ DINNER TABLE

120 per person

STARTERS

petite baby greens salad | cherry tomatoes,
cucumber, radish, carrot, arizona goat cheese,
local honey balsamic vinaigrette *gf*

fennel & raisin slaw, cider vinaigrette *df gf*

ENTRÉES

sliced brisket, prickly pear bbq *df gf*

bbq pulled pork, prickly pear bbq *df gf*

arizona spice grilled chicken,
sweet heat pickles *df gf*

ACCOMPANIMENTS

applewood-smoked bacon & brussels *df gf*

charred corn succotash *df gf*

green chile mac n' cheese

DESSERTS

lemon mousse cake, raspberry sauce

vanilla custard tart, toasted meringue

warm whiskey peach cobbler

MESA DINNER TABLE

135 per person

STARTERS

mesclun greens, tomato, pickled peppers,
jicama, coriander vinaigrette *gf vg*

ENTRÉES

pork pozole, radish, cabbage, lime *df gf*

tajín-spiced chicken, salsa verde *df gf*

sea bass veracruz | tomatoes, capers,
olives, serrano peppers *df gf*

red chile-spiced bistro steak,
roasted poblano chimichurri *df gf*

ACCOMPANIMENTS

calabacitas, zucchini, chile, corn *gf vg*

roasted medley of baby potatoes, chile spice *gf vg*

DESSERTS

mexican wedding cookie *n*

churros, caramel sauce

spiced chocolate mousse tart



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and artisan rolls with butter in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

SOUPS

lobster bisque, charred corn, smoked tomato *gf*

applewood-smoked bacon & corn chowder,
pork cracklings *gf*

butternut squash, whipped crema, microgreens *gf*

pork pozole, radish, cabbage, lime *df gf*

SALADS

petite leaves, heirloom tomatoes, cucumber,
radish, local dairy goat cheese,
arizona honey vinaigrette *gf*

baby gem southern caesar, heirloom tomato,
applewood-smoked bacon, parmesan, croutons,
creamy lemon dressing

charred bitter greens, radicchio, endive,
frisée, pickled onion, smoked blue cheese,
piquillo pepper vinaigrette *gf*

caprese, heirloom tomatoes, fresh herbs,
buffalo mozzarella, evoo *gf*

ancient grains, field greens, dried fruit,
local goat cheese, toasted seeds,
charred orange vinaigrette

DESSERTS CHOOSE ONE

triple-chocolate mousse cake,
strawberry sauce, chocolate shards

carrot cake, caramel drizzle, whipped cream,
candied pecans *n*

mango cheesecake, blackberry & basil jam,
graham cracker crumble, mint microgreens

black forest brownie, whipped cream,
chocolate paint, cherry relish

s'mores tart, marshmallow fluff,
chocolate sauce, graham cracker streusel



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and artisan rolls with butter in addition to your choice of starter, entrée and dessert. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

INDIVIDUAL ENTRÉES

roasted chicken, heirloom carrot purée,
roasted parsnip purée, chicken demi-glace,
charred brussels sprouts,
baby potatoes **gf** | 100 per person

spiced chicken, mustard seed caviar,
braised greens, ancient grain,
agave vinaigrette **gf** | 105 per person

grilled salmon, lentil cassoulet, baby vegetables,
citrus reduction **df gf** | 110 per person

braised short rib, charred cauliflower,
seasonal vegetable accents,
arizona honey polenta,
braising jus **gf** | 130 per person

seared sea bass, marinated tomatoes,
asparagus, potato, mousse,
lemon herb oil **df gf** | 135 per person

grilled tenderloin, parsnip purée,
baby carrots, marble potatoes,
red wine demi-glace **gf** | 140 per person

DUO ENTRÉES

spiced chicken & salmon, charred brussels sprouts,
baby tomatoes, burnt rosemary & lemon butter,
chicken demi-glace **gf** | 125 per person

roasted tenderloin & spiced chicken,
mustard seed caviar, smoky demi-glace,
braised greens, ancient grains **df** | 130 per person

petite filet & shrimp, charred brussels sprouts,
parsnip purée, heirloom carrots, marble potatoes,
red wine demi-glace **gf** | 140 per person

braised short rib & lobster,
charred cauliflower, seasonal vegetable accents,
arizona honey polenta **gf** | 170 per person

OMNI TEMPE AT ASU
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

- regular or decaffeinated peet's coffee | **110 per gallon**
- assorted hot tea | **85 per gallon**
- classic black iced tea | **85 per gallon**
- infused water | grapefruit & basil, strawberry & lime, cucumber & mint | **60 per gallon**
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **70 per gallon**
- naked fruit juice & smoothies | **8 each**
- pure life water | **6 per bottle**
- acqua panna natural spring water | **7 per bottle**
- s.pellegrino sparkling mineral water | **7 per bottle**
- coconut water | **7 per bottle**
- assorted soft drinks | coca-cola, diet coca-cola, coke zero, sprite, dr pepper | **6 each**
- gatorade & powerade sports drinks
- g2 grape, fruit punch, zero glacier, zero lemon-lime | **7 per bottle**
- red bull | energy drink or sugarfree | **7 each**

BEVERAGE PACKAGES

- regular & decaffeinated peet's coffee, assorted hot teas, iced tea, soft drinks, bottled still water, sparkling water
- full day (8 hours) | **50 per person**
- half-day (4 hours) | **32 per person**

LEMONADE

70 per gallon

FLAVORS | CHOOSE ONE

- freshly squeezed lemonade, agave
- lavender & thyme lemonade
- ginger lemonade



BAR MIXOLOGY

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s

CALL

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy v.s

BEERS | CHOOSE THREE

DOMESTIC

budweiser
bud light
coors light
miller lite

IMPORTED & CRAFT

heineken
corona extra
blue moon belgian white
dos equis
samuel adams boston lager
voodoo ranger juicy haze ipa



BAR MIXOLOGY

Bartender required at 350 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Cashier required for Cash Bars at 250 per cashier with one cashier per 75 guests for 4 hours of continuous service. Additional hours are 100 per cashier. Cash Bar pricing includes all service charges and tax. Cash Bars sales do not apply towards food and beverage minimums.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

two hours | 54 per person

three hours | 72 per person

four hours | 90 per person

PREMIUM

two hours | 45 per person

three hours | 60 per person

four hours | 75 per person

CALL

two hours | 39 per person

three hours | 52 per person

four hours | 65 per person

BEER & WINE

two hours | 27 per person

three hours | 34 per person

four hours | 39 per person

HOSTED BAR

craft brands | 16 per drink

premium brands | 14 per drink

call brands | 12 per drink

domestic beers | 7 per drink

imported & craft beers | 8 per drink

house wines | 14 per drink

decoy wines | 18 per drink

soft drinks | 6 per drink

cordials | 14 per drink

CASH BAR

craft brands | 19 per drink

premium brands | 17 per drink

call brands | 15 per drink

domestic beers | 10 per drink

imported & craft beers | 11 per drink

house wines | 17 per drink

decoy wines | 19 per drink

soft drinks | 9 per drink

cordials | 17 per drink



BAR MIXOLOGY

Bartender required at 350 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 100 per bartender.

Cashier required for Cash Bars at 250 per cashier with one cashier per 75 guests for 4 hours of continuous service. Additional hours are 100 per cashier. Cash Bar pricing includes all service charges and tax. Cash Bars sales do not apply towards food and beverage minimums.

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

2 per person added to package price
or 15 per drink

add a selection of barmalade-inspired cocktails using craft, premium, or call brands to any bar

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR MARGARITA

tequila

apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour

OMNI SIGNATURE MOCKTAILS

10 per drink

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon,
angostura bitters, omni sour



WINE RACK

Prices are subject to 25% service charge and 8.1% state sales tax. All menus and prices are subject to change.

†House Wine

SPARKLING

- campo viejo, cava brut, spain | **50 per bottle**
- chandon, sparkling rosé, california | **75 per bottle**
- chandon, sparkling brut, california | **75 per bottle**

WHITE & BLUSH

- decoy by duckhorn, rosé, california | **67 per bottle**
- hayes ranch, sauvignon blanc, california | **67 per bottle**
- decoy by duckhorn, sauvignon blanc, california | **67 per bottle**
- bulletin place, sauvignon blanc, australia | **50 per bottle**
- bulletin place, chardonnay, unoaked, australia | **50 per bottle**
- hayes ranch, chardonnay, california | **55 per bottle**
- decoy by duckhorn, chardonnay, california | **67 per bottle**

RED

- decoy by duckhorn, pinot noir, california | **67 per bottle**
- hayes ranch, merlot, california | **55 per bottle**
- bulletin place, merlot, australia | **50 per bottle**
- decoy by duckhorn, merlot, california | **67 per bottle**
- hayes ranch, cabernet sauvignon, california | **55 per bottle**
- decoy by duckhorn, cabernet sauvignon, sonoma county, california | **67 per bottle**

OMNI TEMPE AT ASU
DETAILS





DETAILS

Thank you for selecting the Omni Tempe Hotel at ASU 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 Convention 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 will 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.

GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served and add a rush surcharge.

FUNCTION SPACE & ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase beyond your capacity or decrease below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the hotel. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the hotel. The hotel is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.

SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the hotel may assess an increased fee depending on the size and location of your event.



DETAILS

MEAL SERVICE

Breakfast and lunch service are designed to be serviced in 90 minutes. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service.

Breakfast menus must start service by 10:00 AM. Lunch menus must start service by 2:00 PM. Dinner service must start by 8:00 PM. Events starting later than the designated times may incur an additional charge.

Standard buffets require a minimum count of 25 people at the full menu price. Please see your event manager for special accommodations for groups of fewer than 25 people. Receptions require a minimum of four total stations. Singular stations may not be ordered in lieu of a full meal service. All stations must be guaranteed for a minimum of 80% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

Events beginning before 6:00 AM and after 10:00 PM will be assessed a 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality.

The hotel requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged and please allow additional time for these last-minute requests. Kosher and halal meals may be ordered through your CSM at market price.

FOOD & BEVERAGE

Omni Tempe Hotel at ASU, as a licensee, is responsible for the administration, sale, and service for alcoholic beverages in accordance with the applicable statutes of the Code of Arizona and the regulation of the Arizona Alcoholic Beverage Commission. When serving alcoholic beverages, the state minimum age will be observed. The hotel reserves the right to refuse alcoholic beverage service to any person that, in the hotel's sole judgment, seems intoxicated. No food or beverage is permitted to enter or leave the hotel by the event host or guests. Rain calls for outdoor functions must be made no later than 2:00 PM on the day of the event for evening functions. The hotel reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.



DETAILS

ALCOHOLIC BEVERAGE SERVICE

Omni Tempe Hotel at ASU is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a hotel associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Hotel policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 AM. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the hotel may not leave the premises and remain the property of the hotel.

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount and may incur an additional charge.

DECORATIONS, DÉCOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested by the client to be moved and will be accommodated on a case-by-case basis based on staff availability and liability. Any events left with significant cleanup above and beyond what is expected will incur an appropriate fee assessed by the hotel. Prior to your arrival, decorations brought into the hotel must be approved by your event manager. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces with out prior approval (See your CSM for details) on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto hotel property may be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.



DETAILS

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours prior for events beginning before noon. In the event that the weather backup space is used within the six-hour window, a labor fee may be assessed by the hotel. If a weather backup space is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

PERSONAL ITEMS LEFT ON SITE

You will be responsible for taking all your personal items with you at the conclusion of your program. The hotel will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the hotel prior to, during, or following any event. Items found by hotel associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner. The hotel will not store décor items overnight. All items left behind will be discarded by the banquet team.

PROPERTY DAMAGE

As a client, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10:00 PM. Events may continue beyond the 10:00 PM limit but without excessive noise.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI TEMPE AT ASU • 602-794-8600

PHXASU.SALES@OMNIHOTELS.COM

OMNI

HOTELS & RESORTS

CONTACT INFORMATION