



OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
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 SCOTTSDALE RESORT & SPA AT MONTELUCCIA
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange, cranberry and grapefruit juices. Prices are based on 90 minutes of continuous service and do not include full seating or table service. Requires a minimum of 25 guests.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

HUMMINGBIRD

50 per person

seasonal citrus fruits, berries *df gf vg*

fruit yogurts, granola *gf*

bake shop pastries, sweet butter, fruit preserves

ECHO CANYON

55 per person

seasonal berries, melons *df gf vg*

fruit yogurt, granola *gf*

bake shop pastries, sweet butter, fruit preserves

croissant sandwich | scrambled eggs, ham,
cheddar cheese, croissant



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice. Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

CAMELBACK MOUNTAIN

65 per person

seasonal citrus fruits, berries *df gf vg*

fruit yogurts, granola *gf*

overnight oats, oat milk *gf vg*

bake shop pastries, sweet butter, fruit preserves

assorted bagels, plain cream cheese,
herbed cream cheese

scrambled eggs *gf*

yukon gold potatoes *gf vg*

applewood-smoked bacon *df gf*

chicken sausage *gf*

PARADISE VALLEY

75 per person | attendant required

seasonal fruits, berries *gf vg*

vanilla yogurt, fruit yogurts, granola *gf*

bake shop pastries, sweet butter, fruit preserves

steel-cut oatmeal, brown sugar, honey,
toasted almonds, dried fruit *n*

assorted dry cereal, skim milk, 2% milk, whole milk

scrambled eggs *gf*

chermoula-spiced marble potatoes *gf vg*

applewood-smoked bacon *df gf*

chicken sausage *df gf*

OMELET STATION

whole eggs, egg whites *df gf*

chopped applewood-smoked bacon,
diced ham, chorizo *df gf*

peppers, onions, spinach, tomatoes, mushrooms,
jalapeños, asparagus *df gf*

shredded cheddar, swiss *gf*

MUMMY MOUNTAIN

68 per person

seasonal citrus fruits, melons, berries *gf vg*

bake shop pastries, sweet butter, fruit preserves

churro french toast, cinnamon sugar,
citrus maple syrup

scrambled eggs *gf*

frittata | spinach, tomato, asiago cheese,
romesco sauce *gf*

arizona green chile potatoes *gf vg*

applewood-smoked bacon *df gf*

sage pork sausage *df gf*



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice. Mixing menu selections may be subject to additional charges. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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PALO VERDE

55 per person

bake shop pastries, sweet butter, fruit preserves

scrambled eggs *gf*

home-fried potatoes *gf*

roasted tomatoes *gf vg*

applewood-smoked bacon *gf*

VALLE VISTA

60 per person

bake shop pastries, sweet butter, fruit preserves

quiche lorraine

parmesan marble potatoes

roasted asparagus *gf*

mini sweet peppers *gf*





BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus. Enhancements must be ordered for the full guest count and not a portion thereof.

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HEALTHY BITES

seasonal citrus fruits, berries **gf vg** | 16 per person

market-fresh fruit parfaits | greek yogurt,
granola, berries **gf** | 13 per person

scrambled egg whites **df gf** | 12 per person

scrambled eggs **gf** | 12 per person

OFF THE GRIDDLE

mini buttermilk pancakes, toasted pecans,
citrus maple syrup **n** | 16 per person

mini churro french toast,
maple syrup | 21 per person

BY THE DOZEN

fresh whole fruit **gf vg** | 72 per dozen

hard-boiled eggs **df gf** | 60 per dozen

assorted bagels,
flavored cream cheeses | 85 per dozen

scones | chocolate chip,
almond, vanilla **n** | 80 per dozen

seasonal mini breakfast breads | 85 per dozen

BREAKFAST SANDWICHES & WRAPS

biscuit sandwich | scrambled eggs, sausage patty,
cheddar cheese, buttermilk biscuit | 16 per person

croissant sandwich | scrambled eggs, ham,
cheddar cheese, croissant | 16 per person

muffin sandwich | scrambled eggs,
applewood-smoked bacon, cheddar cheese,
english muffin | 16 per person

breakfast burrito | scrambled eggs, chorizo,
applewood-smoked bacon, potato hash, peppers,
onions, cheddar cheese, flour tortilla, salsa,
guacamole, sour cream | 18 per person

SAVORY SELECTIONS

steel-cut oatmeal, brown sugar, local honey,
dried fruits, almonds **n gf** | 10 per person

smoked scottish salmon, chopped egg,
onions, capers, cream cheese,
assorted bagels | 24 per person

build your own avocado toast | crushed avocado,
hard-boiled egg, smoked salmon, prosciutto,
cherry tomatoes, pomegranate seeds,
toasted pumpkin seeds, grilled sourdough,
nine-grain bread **df** | 24 per person

breakfast quesadilla | scrambled eggs,
applewood-smoked bacon, peppers,
pepper jack cheese, flour tortilla, salsa,
guacamole, sour cream | 14 per person



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Enhancements must be ordered for the full guest count and not a portion thereof. Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Bartender required as indicated at 250 per bartender with one bartender per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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OMELET STATION

28 per person | attendant required

whole eggs, egg whites

chopped applewood-smoked bacon,
chorizo, diced ham

peppers, onions, spinach, tomatoes, mushrooms,
jalapeños, asparagus

shredded cheddar, swiss

CHILAQUILES VERDE

26 per person | attendant required

chorizo, scrambled eggs, salsa verde,
pepper jack cheese, queso fresco, tortilla chips

BELGIAN WAFFLE STATION

22 per person | attendant required

made-to-order belgian waffles

sweet butter, whipped cream, muddled berries,
chocolate shavings, citrus maple syrup *gf*

LOADED FRENCH TOAST

24 per person | attendant required

made-to-order brioche french toast

fillings | pineapple, blood orange,
mango, passion fruit *vg*

citrus maple syrup

MIMOSA & BELLINI BAR

21 per drink | bartender required

campo viejo brut cava

peach purée

juices | orange, pineapple, cranberry *gf*

fresh seasonal berries *df gf vg*

BLOODY MARY & MARIA BAR

25 per drink | bartender required

svedka vodka, sauza blue tequila

house bloody mary mix

celery sticks, green olives, pepperoncini,
cocktail onions, applewood-smoked bacon,
jalapeño, lemon wedges, lime wedges,
horseradish, tabasco sauce



BOXED BREAKFAST

All boxed breakfasts include orange juice with napkin and disposable flatware. Requires a minimum order of 25. Any customizations will be made to the entire order. Enhancements must be ordered for the full guest count and not a portion thereof with the exception of vegan, vegetarian or gluten-friendly.

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EARLY RISER

32 per person

fruit & berry salad *gf vg*

vanilla yogurt *gf*

seasonal muffin

granola bar

hard-boiled egg *df gf*

EXTRA SNACKS

muffin sandwich | scrambled eggs,
applewood-smoked bacon, cheddar cheese,
english muffin | **16 each**

biscuit sandwich | scrambled eggs, sausage patty,
cheddar cheese, buttermilk biscuit | **16 each**

croissant sandwich | scrambled eggs, ham,
cheddar cheese, croissant | **16 each**

bagel, plain cream cheese | **7 each**

trail mix | **9 each**

BEVERAGES

bottled still water | **8 each**

bottled sparkling water | **8 each**

naked fruit juice | **10 each**

naked fruit smoothie | **10 each**

canned cold brew coffee | **12 each**

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
BREAKS





À LA CARTE BREAKS

A minimum order of 3 dozen is required to order by the dozen.

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INDIVIDUAL ORDERS

mason jar fresh fruit salad | muddled berries,
jalapeño syrup, citrus agave syrup,
mint, basil **gf vg** | 12 each

vegetable crudités,
green goddess dressing **gf vg** | 11 each

assorted granola bars, protein bars | 8 each

individually bagged trail mix **n** | 9 each

individually bagged pretzels | 8 each

individually bagged chips | 8 each

individually bagged popcorn | 8 each

BY THE DOZEN

assorted whole fruit **gf vg** | 72 per dozen

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

miniature fruit tarts, éclairs | 85 per dozen

dark chocolate-dipped
strawberries **df gf** | 96 per dozen

assorted freshly baked cookies | 85 per dozen

chocolate brownies, blondies **n** | 85 per dozen

BY THE POUND

assorted gourmet roasted nuts **n** | 42 per pound

sweet & spicy trail mix **n gf** | 42 per pound

chocolate yogurt-covered pretzels | 54 per pound

fruit & nut chocolate bark **n gf** | 56 per pound





THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 25 guests. Themed breaks must be ordered for the full guest count and not a portion thereof.

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TRAIL MIX BAR

26 per person

assorted nuts, seeds, dried fruits,
chocolate, rice krispies bites *n gf*

CHEESE & CHARCUTERIE

35 per person

imported & domestic cheeses

assorted cured meats

local jam *gf vg*

sonoran dried fruit & nuts *n gf vg*

herb crostini

JOYA SUPER FOODS

32 per person

granola bars *n gf*

protein truffles *n gf*

vegetable crudité *gf*

chipotle ranch

mixed nuts *n*

smoothie | blueberry, orange & coconut yogurt *gf*

AS THE COOKIE CRUMBLES

28 per person

cookies | chocolate chip, oatmeal raisin,
peanut butter, white chocolate & macadamia nut *n*

horchata *gf*

iced coffee

MEZZE

35 per person

rosemary & red pepper hummus *gf vg*

baba ghanoush *gf vg*

spinach & artichoke dip *gf*

mixed olives *n gf vg*

marcona almonds *n*

pita bread chips, peppered crostini,
sliced fresh baguette

CHIPS & DIPS

26 per person

five-onion sour cream, herbed hummus,
guacamole, salsa

terra chips, blue corn tortilla chips,
chermoula-spiced house potato chips

TRES DELINQUENTES

36 per person

chicken taquitos

sonoran queso, guacamole, salsa *gf*

tortilla chips *df gf vg*

churros, caramel sauce

BALLPARK CORNER

36 per person

mini hot dogs, mustard

warm pretzel bites, stout cheese sauce

cracker jack, spiced nuts *n*

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
LUNCH





LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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NEIGHBORHOOD DELI

75 per person

STARTERS

mixed green salad | cucumber, grape tomatoes, carrots, lemon & balsamic vinaigrette *df gf vg*

red potato salad | applewood-smoked bacon, celery, chives, whole-grain mustard *df gf*

heirloom tomato, arugula & watermelon salad

pickled onions, corn nuts *n df gf vg*

tomato & shallot bisque | basil oil, cheddar cheese crisp

BUILD YOUR OWN SANDWICH

roast beef, turkey, honey-baked ham *gf*

vegan moroccan chickpea salad *gf vg*

cheddar, swiss, pepper jack cheeses *gf*

sliced tomatoes, onions, pickles, butter lettuce *df gf vg*

imported mustards, horseradish cream, mayonnaise, pesto aioli

artisan kaiser roll, ciabatta, butter croissant

ACCOMPANIMENT

chermoula-spiced potato chips *df gf vg*

DESSERTS

snickerdoodle cookies

turtle chocolate sandies *n*

lemon ricotta

SANDWICH SHOP

76 per person

STARTERS

classic caesar salad | romaine, grilled chicken, parmigiano-reggiano, croutons, caesar dressing

tomato & mozzarella salad | basil, olive oil, balsamic *gf*

pasta salad | olives, peppers, herbs, arugula, pesto *df*

chicken noodle soup *df*

ENTRÉES

smoked turkey breast, swiss, croissant

peppered roast beef, pepper jack, kaiser roll

honey-baked ham, cheddar, ciabatta

grilled vegetable wrap | mixed greens, seasonal grilled vegetables, goat cheese, pesto, whole wheat wrap

ACCOMPANIMENTS

imported mustards *df gf vg*

mayonnaise *df*

horseradish cream

pesto aioli *gf*

house potato chips *df gf vg*

DESSERTS

citrus & vanilla profiterole

chocolate mousse *gf*

peanut butter & jelly cake *n*



LUNCH BUFFETS

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GLUTEN-FRIENDLY

82 per person

STARTERS

baby greens, grape tomatoes, english cucumber, shaved radish, balsamic dressing *df gf vg*

arugula, frisée, melon, feta, toasted pistachios, olive oil, sweet chili *n gf*

quinoa, arugula, golden raisins, herbs, sweet peppers, chive lemon vinaigrette *df gf vg*

sweet corn bisque *gf*

ENTRÉES

chermoula chicken, thyme lemon jus *df gf*

beef sirloin, cabernet demi-glace *gf*

herb-crusted bass, cauliflower, dates, chimichurri *df gf*

ACCOMPANIMENTS

rosemary & garlic marble potatoes *gf vg*

basmati rice pilaf *gf vg*

roasted vegetable medley *gf vg*

DESSERTS

chocolate & raspberry roulade *gf*

amaretti cookies *n df gf*

berries & sabayon *gf*

JOYA

85 per person

STARTERS

arugula, roasted butternut squash, frisée, pomegranate seeds, pepita seeds, feta, sherry vinaigrette *gf*

marinated kale, dried blueberries, strawberries, toasted almonds, chili & lemon olive oil emulsion *n gf vg*

roasted mushroom bisque *gf*

tomato gazpacho, avocado cup, cilantro microgreens *gf vg*

ENTRÉES

herb-roasted chicken, asparagus, pan jus *df gf*

chana masala bean stew, marble potatoes, heirloom cauliflower, golden raisin *gf vg*

spiced salmon, mint chimichurri *df gf*

ACCOMPANIMENTS

sweet potatoes, brussels sprouts *gf vg*

cardamom jasmine rice, caramelized onion *gf vg*

garlic & herb naan

DESSERTS

chocolate-covered strawberries *df gf*

blueberry & mint meringue tart *df gf*

coconut macaroons *gf*



LUNCH BUFFETS

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ITALIAN

85 per person

STARTERS

classic caesar salad | crisp romaine,
parmesan cheese, caesar dressing
baby greens, prosciutto, cherry tomatoes,
kalamata olives, sunflower seeds,
red wine vinaigrette *df gf*
tomato, mozzarella, arugula, basil,
pesto, balsamic *gf*
cannellini bean soup, crispy kale *gf vg*

ENTRÉES

chicken piccata, caper butter sauce
pepper-crusted sirloin steak tagliata, gremolata
shrimp puttanesca, herb & mascarpone polenta,
parmigiano-reggiano *gf*
wild mushroom ravioli, arugula & pepita pesto

ACCOMPANIMENTS

lemon broccolini, mint bell peppers *gf vg*
truffle honey & rosemary focaccia, sea salt

DESSERTS

chocolate & berry budino *gf*
limoncello tiramisu
almond butter cake *n*

SOUTHWESTERN

84 per person

STARTERS

southwest caesar | crisp romaine, dried cherries,
cotija cheese, chipotle dressing *gf*
black bean, frisée, roasted corn, green chilis,
tomatoes, cilantro, chili & honey vinaigrette *gf*
jicama slaw | cabbage, pineapple,
citrus, mango dressing *gf vg*
chicken tortilla soup, lime crema, masa strips *gf*
tortilla chips, roasted salsa, guacamole *gf vg*

ENTRÉES

roasted chicken, sweet pepper mole *df gf*
chipotle honey salmon, chimichurri *df gf*
cheese enchiladas, ancho rojo sauce *gf*

ACCOMPANIMENTS

sonoran rice *gf vg*
pinto beans, cotija *gf*
calabacitas | summer squash, tomato,
red onion *gf vg*

DESSERTS

margarita tart
spiced chocolate torte *gf*
churros, caramel sauce



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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PROTEIN BOWL

78 per person

STARTERS

butternut squash bisque, spiced pepitas *gf*

BUILD YOUR OWN BOWL

arugula, spinach *gf vg*

herb bulgur *vg*

quinoa, forbidden rice *gf vg*

salmon, grilled chicken, flat iron steak,
marinated tofu *df gf*

puffed garbanzo, turmeric sweet potato,
edamame, roasted cauliflower, cherry tomato,
pickled cabbage, alfalfa sprouts, pepita seeds,
red pepper hummus *df gf*

lemon emulsion, lime vinaigrette,
raspberry vinaigrette *gf vg*

DESSERTS

protein truffles *n gf*

coconut & avocado mousse, pineapple salsa *gf*

chia greek yogurt shortcake

MOROCCAN

82 per person

STARTERS

chopped lettuce, tomato, cucumber, red onion,
spiced chickpeas, feta, herb vinaigrette *gf*

persian cucumber salad, coconut yogurt, dill *gf vg*

shrimp salad | coriander & lime shrimp,
corn, chili & honey vinaigrette *df gf*

tabbouleh salad, mint, arugula *vg*

red lentil & chickpea soup *gf vg*

ENTRÉES

ras al hanout chicken, crispy chickpea,
date, thyme lemon jus *df gf*

barramundi, caramelized onion,
citrus wine sauce *gf*

moroccan vegetable tagine | carrots, potatoes,
zucchini, butternut squash, bell peppers,
golden raisins, herbs *gf vg*

ACCOMPANIMENTS

quinoa pilaf | apricot, curried sweet potatoes,
green onions, toasted almonds *n gf vg*

DESSERTS

pine nut cookies *n*

baklava *n*

citrus & honey olive oil cake



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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OFF THE GRILL

84 per person | attendant required

STARTERS

wedge salad | tomato, cucumber,
dried cranberries, blue cheese,
peppercorn ranch dressing *gf*

potato salad | applewood-smoked bacon,
green onions, celery, eggs,
dijonnaise dressing *df gf*

savoy cabbage slaw | grapes, candied pecans,
herb lemon vinaigrette *n gf vg*

beef & bean chili, cheddar cheese, hot sauce *df gf*

poblano & cheddar cornbread, butter

BUILD YOUR OWN BURGER

chipotle bbq grilled chicken *df gf*

beer-poached hot dogs *df gf*

black angus burgers *df gf*

beyond vegan burger *gf vg*

cheddar, swiss, pepper jack *gf*

lettuce, tomato, onion, pickles *gf vg*

ketchup, mustard, mayonnaise *gf*

brioche buns, sweet rolls

ACCOMPANIMENTS

baked potatoes, applewood-smoked bacon,
green onions, cheddar cheese, sour cream *gf*

grilled vegetable medley *gf vg*

onion rings

DESSERTS

s'mores brownie *n*

blackberry & peach crumble

strawberry shortcake

grilled pineapple



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and assorted bread 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.

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STARTERS CHOOSE ONE

mixed greens, shaved vegetables, jicama, pepitas, butternut squash purée, cilantro vinaigrette **gf vg**

baby iceberg, teardrop tomatoes, english cucumber, pepita seeds, blue cheese, apple cider vinaigrette **gf**

roasted beet salad | arugula, frisée, apricot, pistachios, goat cheese, honey emulsion **n gf**

tortilla soup | lime & cilantro crema, fried masa **gf**

basil tomato bisque, cheddar cheese croutons

DESSERTS CHOOSE ONE

spanish vanilla torte, almond, pistachio, amarena cherry **n gf**

chocolate & hazelnut torte, milk chocolate mousse, praline **n**

guayaquil chocolate & cherry pot de crème, pistachio, tarragon **n gf**

ENTRÉES CHOOSE ONE

southwest cobb | grilled ancho-marinated chicken, applewood-smoked bacon, eggs, avocado, pepper jack cheese, tomatoes, chipotle ranch dressing **gf** | **70 per person**

moroccan salmon salad | arugula, baby greens, tomatoes, radishes, citrus vinaigrette **df gf** | **72 per person**

herb-crusted chicken, basil & mint couscous, roasted peppers, asparagus, heirloom cauliflower, rosemary lemon jus | **74 per person**

sonoran spice flat iron steak, roasted poblano mashed potatoes, mini peppers, brussels sprouts, heirloom carrots, ancho rioja reduction **gf** | **80 per person**

seared salmon, green chili lentils, mini bell pepper, heirloom carrots, broccolini, tarragon beurre blanc **gf** | **78 per person**



BOXED LUNCH

All boxed lunches include whole fruit, chips, cookie, condiments and napkin with disposable flatware in addition to your choice of sandwiches and salad. An assortment of sandwiches will be provided unless otherwise specified. Requires a minimum order of 25.

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SANDWICHES & WRAPS CHOOSE THREE

pesto grilled chicken, mozzarella, arugula, tomato, boursin crema, spinach wrap | **55 each**

turkey breast, swiss, bibb lettuce, tomato, cranberry mostarda, large croissant | **55 each**

honey-roasted ham, cheddar, tomato, butter lettuce, whole-grain mustard aioli, kaiser roll | **55 each**

peppered roast beef, pepper jack, mixed greens, caramelized onions, horseradish spread, kaiser roll | **55 each**

vegan chickpea salad | alfalfa sprouts, tomato, pickled onion, artichoke, pappadew, multigrain bread **vg** | **55 each**

chicken caesar salad wrap | grilled chicken, parmesan, romaine lettuce, garlic croutons, caesar dressing, tomato & basil wrap | **55 each**

veggie wrap | grilled vegetables, goat cheese, peppers, baby greens, red pepper hummus, gluten-friendly wrap **gf** | **55 each**

SALADS CHOOSE ONE

quinoa & sweet potato salad **gf vg**

potato salad **gf vg**

orzo pasta salad **vg**

coleslaw **gf**

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces.

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COLD

assorted bruschetta *n* | 10 each

brie tartlet,
balsamic strawberry chutney *n* | 10 each

prickly pear goat cheese, spicy apple chutney,
blue cornbread | 10 each

bigeye tuna, asian coleslaw, wasabi cream,
cucumber crisp *gf* | 11 each

southwest beef tenderloin,
blue corn cake | 11 each

chipotle chicken wonton cone | 11 each

tomato, basil, bocconcini mozzarella,
saba *gf* | 11 each

mini reuben sandwich | 11 each

ahi tuna tartare, wonton cup | 12 each

beef medallion, ancho chili aioli,
brioche | 12 each

shrimp, candied pineapple,
coconut cornbread *gf* | 12 each

HOT

granola-crusted brie, raspberry coulis *n* | 10 each

dates, goat cheese,
applewood-smoked bacon *gf* | 10 each

vegetable samosa, tamarind chutney *vg* | 10 each

thai chicken spring roll *n* | 10 each

portobello & butternut squash arancini | 10 each

avocado, poblano & black bean
spring roll | 10 each

southwest chicken spring roll, salsa | 11 each

pulled pork, fresh mango, salsa | 11 each

braised short rib croquette | 11 each

asian braised short rib tart | 11 each

grilled chicken flauta, prickly pear | 11 each

southwest lump crab cake,
sweet chili dip | 12 each

coconut-crusted shrimp | 12 each

mini beef wellington | 12 each



CARVING STATIONS

Chef attendant required for all carving stations at 250 per chef with one chef per 75 guests. Station-only receptions require a minimum of 4 stations. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

ROASTED TURKEY BREAST

450 each | serves 25 | attendant required

roasted turkey breast *gf*

old world mustard, dijon mustard,
cranberry relish *gf vg*

assorted rolls, butter

HARISSA & SHALLOT BEEF TENDERLOIN

600 each | serves 20 | attendant required

beef tenderloin *df gf*

herbed horseradish *df gf vg*

bordelaise sauce *df gf*

assorted rolls, butter

SALT & PEPPER-CRUSTED PRIME RIB

800 each | serves 40 | attendant required

salt & pepper-crusted prime rib *df gf*

pinot jus *df gf*

horseradish cream *gf*

assorted rolls, butter

WHOLE-GRAIN & HERB-CRUSTED STRIPLOIN

600 each | serves 30 | attendant required

herb-crusted striploin *df gf*

red wine demi-glace *gf*

dijonnaise sauce *df gf*

assorted rolls, butter

STARCHES

lemon & basil risotto,
caramelized onions *gf* | 12 per person

truffle & garlic confit
marble potatoes *gf vg* | 12 per person

rosemary & garlic
marble potatoes *gf vg* | 10 per person

roasted poblano mashed
potatoes *gf* | 10 per person

herb & mascarpone polenta,
parmigiano-reggiano *gf* | 10 per person

VEGETABLES

grilled broccolini, lemon zest *gf vg* | 12 per person

seasonal valley succotash *gf vg* | 12 per person

moroccan vegetable tagine *gf vg* | 12 per person

roasted heirloom cauliflower *gf vg* | 12 per person

elote *gf* | 12 per person

haricots verts *gf vg* | 10 per person



DISPLAY STATIONS

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DELUXE CRUDITÉS

20 per person

DIPS | CHOOSE TWO

herb ranch *gf*

hummus *gf vg*

avocado salsa *gf vg*

ACCOMPANIMENTS

seasonal vegetables | carrots, celery, broccoli *gf vg*

CHEESE DISPLAY

30 per person

assorted imported & domestic cheeses

grapes

crackers, assorted breads

seasonal jam *gf vg*

assorted berries *gf vg*

QUESO FUNDIDO

22 per person

roasted salsa *gf vg*

guacamole *gf vg*

corn tortilla chips *gf vg*

SPANISH TAPAS

48 per person

TAPAS | CHOOSE FOUR

marinated asparagus, prosciutto *df gf*

chorizo sausage, roasted pepper,
marcona almonds *n df gf*

shrimp, orange, fennel, arugula *df gf*

artichokes, vegetables, manchego cheese *gf*

tomato & basil bruschetta, olive oil, balsamic,
pepper, crostini *vg*

sliced pan rustico, baguettes

TRADITIONAL ANTIPASTO

40 per person

assorted italian cheeses | truffeto,
parmigiano-reggiano, taleggio,
bocconcini pesto *gf*

prosciutto, coppa ham, salami,
soppressata picante *gf*

grilled vegetables | artichoke hearts,
olives, pickled vegetables *gf vg*

honeycomb *gf*

lavosh, crostini, assorted breads *vg*



DISPLAY STATIONS

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DIM SUM

36 per person | 3 pieces per person

DIM SUM | CHOOSE THREE

chicken shumai *df*
barbecue pork bun *df*
pork potsticker *df*
chicken egg roll *df*
pork shumai *df*
shrimp shumai *df*
shrimp spring roll *df*
crab ragoon
vegetable potsticker *vg*
vegetable spring roll *vg*

ACCOMPANIMENTS

shoyu, scallion hoisin sauce,
spicy dragon sauce *gf vg*

FIRE & ICE SEAFOOD

50 per person | attendant required

chilled jumbo shrimp *df gf*
snow crab claws *df gf*
hot pot mussels *gf*
shucked fresh oysters *df gf*
brandied cocktail sauce, mignonette sauce,
horseradish, lemon wedges *gf vg*
smoked trout roe caviar, citrus crème fraîche,
housemade blinis | market price per tin
paddlefish caviar, citrus crème fraîche,
housemade blinis | market price per tin
osetra caviar, citrus crème fraîche,
housemade blinis | market price per tin

SUSHI

50 per person | 5 pieces per person

assorted nigiri
assorted maki rolls
garlic & chili edamame *gf vg*
pickled ginger, wasabi, soy sauce, chili sauce *gf vg*



DISPLAY STATIONS

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GOURMET WOOD-FIRED FLATBREADS

38 per person

FLATBREADS | CHOOSE TWO

prosciutto, fig, arugula, balsamic

pepperoni, applewood-smoked bacon,
four cheeses

wild mushrooms, charred broccolini,
roasted garlic alfredo, truffle oil
tomato, mozzarella, basil

ACCOMPANIMENTS

parmesan cheese, red chili flakes

MAC & CHEESE

48 per person

MAC & CHEESES | CHOOSE TWO

bbq chicken, caramelized onion,
pepper jack, scallion

braised short rib, applewood-smoked bacon,
cheddar, smoked gouda, thyme

mixed wild mushrooms, goat cheese, garlic, chives
classic cheddar, pepper jack, swiss,
toasted breadcrumbs

ELOTE STATION

45 per person

corn off the cob, achiote aioli, lime juice,
tajín, cotija cheese *gf*

corn ribs cups, chipotle butter, garlic aioli,
queso fresco, lime wedge *gf*

chorizo, soyrizo, roasted chilis *gf*

VALENCIA PAELLA

46 per person

chicken, palacio chorizo, clams, mussels, shrimp,
peppers, peas, onions, saffron rice *gf*

MARISCO PAELLA

50 per person

shrimp, mussels, clams, whitefish, bay scallops,
andouille sausage, peppers, peas, saffron rice *df gf*

VEGETARIAN PAELLA

38 per person

soyrizo, zucchini, squash, eggplant, green beans,
peppers, roasted cauliflower, peas, onions,
broccolini, saffron rice *vg*



DISPLAY & ACTION STATIONS

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CRISP GARDEN STATION

30 per person

mixed greens, baby spinach, romaine lettuce *gf vg*

applewood-smoked bacon, hard-boiled eggs,
chickpeas, edamame *df gf*

herb quinoa, cherry tomatoes, cucumbers, corn,
carrots, radishes, assorted shredded cheeses,
blue cheese crumbles *gf*

ranch, balsamic vinaigrette, caesar dressing *gf*

croutons, sunflower seeds, almond silvers *n vg*

grilled chicken *df gf* | 14 per person

grilled flat iron steak *df gf* | 14 per person

STREET TACOS

45 per person

chicken tinga, birria beef *df gf*

southwest vegan hash *gf vg*

shredded lettuce, onion, queso fresco, cilantro,
roasted salsa, guacamole, vegan chipotle aioli,
sour cream, lime wedges *gf*

corn tortillas *df gf vg*

flour tortillas *df vg*

PASTA STATION

44 per person | two attendants required

PASTAS | CHOOSE TWO

gnocchi

orecchiette

penne

rigatoni

SAUCES | CHOOSE TWO

alfredo *gf*

basil cream *gf*

vodka tomato *gf*

wild mushroom & asiago *gf*

ACCOMPANIMENTS

garlic & herb grilled chicken *df gf*

shrimp scampi *gf*

red chili flakes, grated parmesan cheese,
fresh basil *gf*

truffle honey & rosemary focaccia, sea salt



DESSERT STATIONS

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SOUTH OF THE BORDER

30 per person

warm churros, spiced chocolate

arroz con leche *gf*

chipotle chocolate torte *gf*

margarita cheesecake

A TASTE OF ITALY

30 per person

amaretti cookies *n gf*

cannoli *n*

tiramisu

cassata cake *n*

MINI SWEET TACOS

40 per person | attendant required

arroz con leche *gf*

mezcal flan *gf*

spanish pot de crème *gf*

abuelita chocolate, dulce de leche,
chipotle strawberry sauce *gf*

vanilla crema, micro chocolate chips,
chopped marcona almonds, toasted coconut,
seasonal fruit salsa *n gf*

fried tortillas, cinnamon sugar

ALL THINGS CHOCOLATE

34 per person

sea salt chocolate chip cookies

chocolate-dipped strawberries *df gf*

chocolate pot de crème *gf*

fudge brownies *n*

MINIATURE DESSERTS

32 per person

custard dessert

nutty creation

chocolate decadence

freshly brewed regular & decaffeinated coffee,
assorted hot tea



CITRUS INDULGENCE

32 per person

lemon meringue tart

orange chocolate torte

raspberry white chocolate pot de crème *gf*

pistachio decadence *n*

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
DINNER





DINNER BUFFETS

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GASTROPUB

180 per person

STARTERS

buffalo chicken caesar salad | hearts of romaine, parmesan flakes, croutons, garlic & lemon dressing *gf*

chicken wings two ways | honey bbq sauce, buffalo-style, celery sticks, ranch dressing, blue cheese dressing *gf*

ENTRÉES

margherita pizza | fresh mozzarella, basil, neapolitan tomato sauce

spicy pepperoni pizza | pepper jack cheese, arrabbiata sauce

chicken alfredo flatbread | tomatoes, arugula, balsamic reduction

hickory-smoked baby back ribs *gf*

beef slider, applewood-smoked bacon, american cheese

vegan sliders, chipotle vegan aioli *vg*

ACCOMPANIMENTS

red pepper chili flakes, grated parmesan *gf*

ketchup, mustard, mayonnaise, barbecue sauce *gf*

sweet potato tots *gf vg*

curly fries

DESSERTS

bananas foster trifle *gf*

chocolate truffle torte

salted caramel apple tart

ITALIAN

165 per person

STARTERS

roasted roma tomato soup, aged saba *gf vg*

antipasti display | grilled vegetables, pickled vegetables, asparagus, italian meats, cheeses, jam, herb lavosh, crusty breads *n*

BUILD YOUR OWN SALAD

arugula, romaine, mixed greens

crisp applewood-smoked bacon, sun-dried tomatoes, red onion, olives, parmigiano-reggiano flakes, croutons

italian vinaigrette, balsamic vinaigrette, caesar dressing

ENTRÉES

chicken cacciatore *df gf*

grilled flat iron steak, roasted baby potatoes, barolo red wine reduction *df gf*

pan-seared barramundi, artichokes, olives, lemon & herb gremolata *df gf*

penne primavera, arugula, grilled vegetables, pesto cream

ACCOMPANIMENTS

sautéed market vegetables *gf vg*

polenta | fontina, parmesan, parsley, lemon, herb *gf*

DESSERTS

cannoli *n*

affogato panna cotta *gf*

tiramisu



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FRENCH

190 per person

STARTERS

mixed greens, raspberries, walnuts,
citrus vinaigrette *n gf vg*

niçoise salad | haricots verts, marble potatoes,
kalamata olives, hard-boiled eggs, pickled onions,
dijon mustard vinaigrette *df gf*

grilled asparagus, grapefruit, shallot emulsion *gf vg*

brandied caramelized onion soup, gruyère gougère

ENTRÉES

chicken basquaise | ham, peppers, onions,
tomatoes, garlic, white wine *df gf*

beef bourguignon, marble potatoes,
roasted pearl onions, burgundy wine sauce *df gf*

striped sea bass meunière, caper butter *gf*

white bean cassoulet, tomato confit *gf vg*

ACCOMPANIMENTS

dauphinoise potatoes *gf*

wild rice pilaf, root vegetables, thyme *gf vg*

haricots verts, caramelized onions,
mini peppers *gf vg*

DESSERTS

éclairs

crème brûlée tart

almond & apple pastry *n*

LATIN

180 per person

STARTERS

ensalada | shaved vegetables, cucumbers,
tomato, red wine vinaigrette *gf vg*

smoked paprika potato salad,
cilantro & lime dressing *df gf*

shrimp ceviche, chili vinaigrette *df gf*

whitefish cazuela soup *df gf*

shaved serrano ham, manchego cheese,
petite greens *gf*

grilled artichokes, pepitas, queso fresco,
romesco sauce *gf*

ENTRÉES

cuban chicken, pickled peppers,
sweet plantain *df gf*

roasted pork loin, chili, caramelized onions,
pepita pesto, yuca fries *gf*

striped sea bass, gremolata, pigeon peas, rice *df gf*

mojo-marinated churrasco, chimichurri,
purple sweet potatoes *df gf*

ACCOMPANIMENTS

arroz verde rice *gf vg*

cumin-stewed black beans *gf vg*

DESSERTS

alfajores cookies

chocolate crema catalana *gf*

tres leches



DINNER BUFFETS

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SOUTHWEST

190 per person | attendant required

STARTERS

arugula, jícama, citrus,
cilantro lime vinaigrette *gf vg*

romaine, corn, baby heirloom tomatoes,
poblanos, chipotle ranch *gf*

spinach, roasted squash, toasted pepitas,
pomegranate seeds, queso fresco, local honey *gf*

tortilla soup | grilled chicken, bell peppers,
roasted corn, chopped jalapeños,
chopped cilantro, sour cream, crisp tortillas

SOUP STATION

tortilla soup *gf vg*

grilled chicken breast *df*

bell peppers, roasted corn, jalapeños,
cilantro *gf vg*

sour cream *gf*

fried masa *gf vg*

ENTRÉES

cumin-stewed chicken,
tepary bean succotash *df gf*

beef birria, arroz verde *df gf*

herb & citrus dorada, corn pico de gallo *df gf*

SOPE STATION

en ajo green mole chicken sope | pickled onions,
shredded lettuce, queso fresco *gf*

guacamole, pico de gallo, salsa verde,
roasted salsa, cotija cheese *gf*

ACCOMPANIMENTS

lime & cilantro crema *gf*

pico de gallo, fresh lime *gf vg*

mixed vegetables | roasted corn, green beans,
butternut squash *gf vg*

calabacitas *gf vg*

cornbread, sweet butter

DESSERTS

chocolate dulce de leche torte

churros, chipotle strawberry sauce *df gf*

sweet horchata panna cotta *gf*



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and assorted bread rolls with butter in addition to your choice of starter, entrée, vegetables, starch and dessert. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests.

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STARTERS CHOOSE ONE

arugula, frisée, roasted beet purée, radish,
goat cheese, pistachios, lemon emulsion **n gf**

market greens, teardrop tomatoes,
english cucumbers, tart cherry coulis,
balsamic vinaigrette **gf vg**

lacinato kale & butternut squash salad
pomegranate seeds, almonds,
champagne vinaigrette **n gf vg**

baby gem lettuce, parmigiano-reggiano,
herbed croutons, garlic caesar dressing

tomato bisque, crème fraîche, basil microgreens **gf**

sweet corn cream, applewood-smoked bacon,
peppadew **gf | 18 per person**

mini ham, french onion,
gruyère sandwich **| 14 per person**

lobster bisque,
jumbo lump crab cake, crispy chorizo,
cilantro microgreens **| 26 per person**

DESSERTS CHOOSE ONE

spanish vanilla torte, almond, pistachio,
amarena cherry **n gf**

chocolate & hazelnut torte, milk chocolate mousse,
raspberry praline **n**

pabana mousse, coconut dacquoise, kiwi, mango
cheesecake, lemon curd, blueberries,
ginger streusel **gf**



PLATED DINNER

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ENTRÉES CHOOSE ONE

roasted chicken breast,
chicken jus *df gf* | 135 per person

beef tenderloin,
bordelaise sauce *df gf* | 170 per person

ancho-braised short rib,
jus reduction *df gf* | 145 per person

salmon,
chardonnay butter sauce *gf* | 140 per person

striped sea bass,
citrus gremolata *df gf* | 145 per person

lemon & garlic shrimp,
herbed chicken | 150 per person

bourbon-braised short rib,
fennel pollen diver scallops | 175 per person

VEGETABLES CHOOSE THREE

grilled asparagus *gf vg*

lemon charred broccolini *gf vg*

roasted brussels sprouts *gf vg*

sautéed shallots, french beans *gf vg*

heirloom carrots *gf vg*

blistered heirloom tomatoes *gf vg*

tricolor cauliflower *gf vg*

STARCHES CHOOSE ONE

chive whipped potatoes *gf*

purple sweet potato purée *gf*

creamy gnocchi

grilled corn & chipotle risotto *gf*

caramelized vidalia onion risotto *gf*

mushroom risotto *gf*

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
BEVERAGES





NON-ALCOHOLIC BEVERAGES

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BEVERAGES À LA CARTE

regular or decaffeinated coffee | **130 per gallon**

assorted hot tea | **130 per gallon**

classic black iced tea | **130 per gallon**

lemonade | **105 per gallon**

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **100 per gallon**

assorted bottled juices | **9 each**

naked fruit juice & smoothies | **10 each**

bottled still & sparkling water | **8 each**

acqua panna natural spring water (750 ml) | **12 each**

s.pellegrino sparkling mineral water | **9 each**

coconut water | **9 each**

s.pellegrino essenza flavored sparkling mineral water | **9 each**

assorted soft drinks | **8 each**

assorted sports drinks | **12 each**

red bull | energy drink or sugarfree | **10 each**

assorted kohana canned coffee drinks | **10 each**

enroot cold brew tea | **12 each**

assorted bottled ice tea | **9 each**

BEVERAGE PACKAGES

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

full day (8 hours) | **58 per person**

half-day (4 hours) | **29 per person**

HOMEMADE FRUIT SMOOTHIES

20 per person

FLAVORS | CHOOSE TWO

strawberry & banana *gf vg*

mango & pineapple *gf vg*

mixed berry *gf vg*

raspberry *gf vg*

AGUA FRESCA

120 per gallon

FLAVORS | CHOOSE ONE

melon | cantaloupe, agave, lime

jamaica | hibiscus, agave, raspberry

sandia | watermelon, honey, mint, lemon

ESSENCE WATERS

70 per gallon

FLAVORS | CHOOSE ONE

citrus *gf vg*

honeydew, sage *gf vg*

cucumber, mint *gf vg*

raspberry, lime *gf vg*



BAR MIXOLOGY

Select a maximum of one brand total.

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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

DOMESTIC

miller lite

IMPORTED & CRAFT

stella artois
kilt lifter scottish-style ale

LOCAL

scottsdale blonde kölsch
copper state ipa

WINES

tier i | bulletin place, robert mondavi
tier ii | hayes ranch, chateau ste. michelle,
murphy-goode, j vineyards, kim crawford
tier iii | decoy by duckhorn, caymus conundrum,
cakebread, br cohn single vintage, au bon climat,
whitehall lane, justin isosceles



BAR MIXOLOGY

Bartender required at 250 per bartender with one bartender per 75 guests for 4 hours of continuous service.

Cash Bars available upon request with a required 1,000 minimum spend per event. Cash Bars prices include tax and service charge. Cashier required for Cash Bars at 250 per cashier with one cashier per 75 guests.

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PACKAGES

CRAFT

two hours | 80 per person

three hours | 120 per person

four hours | 160 per person

PREMIUM

two hours | 72 per person

three hours | 108 per person

four hours | 144 per person

CALL

two hours | 64 per person

three hours | 96 per person

four hours | 128 per person

BEER & WINE

two hours | 56 per person

three hours | 84 per person

four hours | 112 per person

HOSTED BAR

craft brands | 20 per drink

premium brands | 18 per drink

call brands | 16 per drink

domestic beers | 10 per drink

imported & local beers | 11 per drink

house wines | 65 per bottle

traditional & prickly pear margaritas | 18 per drink

soft drinks | 8 per drink

CASH BAR

craft brands | 22 per drink

premium brands | 20 per drink

call brands | 18 per drink

domestic beers | 12 per drink

imported & craft beers | 13 per drink

house wines | 80 per bottle

traditional & prickly pear margaritas | 20 per drink

soft drinks | 10 per drink



WINE RACK

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†House Wine

SPARKLING

campo viejo†, brut cava, spain | **65 per bottle**

moët & chandon impérial, champagne,
france | **150 per bottle**

schramsberg, blanc de blancs sparkling brut,
california | **98 per bottle**

TIER I WHITE

bulletin placet†, chardonnay,
australia | **65 per bottle**

the crossingst, sauvignon blanc,
marlborough, new zealand | **65 per bottle**

robert mondavi, chardonnay,
california | **68 per bottle**

robert mondavi, pinot grigio,
california | **68 per bottle**

TIER II WHITE

hayes ranch, chardonnay,
california | **68 per bottle**

chateau ste. michelle, chardonnay,
columbia valley, washington | **70 per bottle**

murphy-goode, sauvignon blanc,
alexander valley, california | **70 per bottle**

j vineyard, pinot gris,
russian river, california | **72 per bottle**

kim crawford, sauvignon blanc,
marlborough, new zealand | **78 per bottle**

TIER III WHITE

decoy by duckhorn, sauvignon blanc,
alexander valley, california | **80 per bottle**

decoy by duckhorn, chardonnay,
alexander valley, california | **86 per bottle**

caymus conundrum, white blend,
napa valley, california | **88 per bottle**

cakebread, sauvignon blanc,
napa valley, california | **100 per bottle**

cakebread, chardonnay,
napa valley, california | **120 per bottle**



WINE RACK

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†House Wine

TIER I RED

bulletin plac†, cabernet sauvignon,
australia | **65 per bottle**

bulletin plac†, merlot, australia | **65 per bottle**

mirassout†, pinot noir, california | **65 per bottle**

robert mondavi, cabernet sauvignon,
california | **68 per bottle**

TIER II RED

hayes ranch, cabernet sauvignon,
california | **68 per bottle**

hayes ranch, merlot, california | **68 per bottle**

murphy-goode, pinot noir,
alexander valley, california | **70 per bottle**

chateau ste. michelle, cabernet sauvignon,
columbia valley, washington | **72 per bottle**

TIER III RED

decoy by duckhorn, pinot noir,
alexander valley, california | **80 per bottle**

decoy by duckhorn, merlot,
alexander valley, california | **86 per bottle**

decoy by duckhorn, cabernet sauvignon,
alexander valley, california | **96 per bottle**

au bon climat, pinot noir,
santa barbara, california | **100 per bottle**

whitehall lane, cabernet sauvignon,
napa valley, california | **140 per bottle**

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