OMNI MONTELUCA
WEDDING PACKAGES & MENUS
CEREMONY PACKAGES

TRADITIONAL WEDDING PACKAGE
Our traditional wedding packages reflect exquisite taste, a wide array of styles and price points to create your dream wedding.

*WEDDING CEREMONY SITE FEE OF $6,000 INCLUDES:

- Access to property for engagement and photos once contract is signed
- White wood padded folding chairs and gold banquet chairs
- House linens in either paprika or champagne damask
- White napkins
- Wooden dance floor
- 30” cocktail rounds and 66” or 72” round dining tables
- Resort bar
- China, flatware and stemware
- Set-up and tear down of function space
- Two microphones with a sound system and an audio/visual technician
- Fruit-infused water station
- Altar/unity guestbook and gift tables
- Honeymoon accommodations on the night of the wedding for the bride and groom. (Not applicable when renting the Camelback Villa.)

ENCHANTING ELOPEMENT PACKAGE
Perfect for a smaller celebration, this package includes all you need to have the intimate union you envision for up to 25 guests.

*WEDDING CEREMONY FEE OF $3,750 INCLUDES:

- Outdoor ceremony location and set-up to include padded wood chairs, cocktail tables, house linen and white napkins
- Fruit infused water station
- Two-hour hors d’oeuvres reception to include a cheese and fruit display plus 4 passed appetizers of your choice
- Wedding cake
- Cava (Spanish sparkling wine) and Montelucia signature sangria
- Overnight honeymoon accommodations for the couple on the night of the wedding

HONEYMOON ON US
Book your wedding event at any of our distinctive Omni Hotels & Resorts and receive a complimentary honeymoon stay at one of 14 premier resort destinations. Applicable to weddings valued at $15,000 or greater. Subject to other terms and conditions. Ask your wedding coordinator for details.
SIGNATURE MENU  $175 per person

PASSED HORS D’OEUVRES
Choice of (4) Tray Passed Hors d’Oeuvres

THREE HOUR SELECT HOSTED BAR
Featuring select brand cocktails, house red and white wine, imported and domestic beer, assorted soft drinks and mineral waters. (Based on 4 drinks per person)

CAVA TOAST
One glass of Cava (Spanish Sparkling Wine) will be served to each guest.

PLATED DINNER MENU
Includes artisan bread along with coffee and tea service. Tableside wine service features house wine varietals.

FIRST COURSE  (Choice of one item.)
Watermelon Gazpacho | Pickled Watermelon Rind
Artichoke Soup | Lemon Oil | Artichoke Chip
Arugula | Grilled Melon | Orange Supremes | Goat Cheese | Pistachio
Marinated Kale | Candied Pecans | Butternut Squash | Pomegranate | Pecorino | Cinnamon Roasted Apple Vinaigrette

SECOND COURSE  (Choice of one item.)
HERB MARINATED ROASTED CHICKEN
Caramelized Vidalia Onion Risotto | Roasted Asparagus | Tomato Confit | Thyme Jus

CRISPY SKIN SALMON
Orange Scented Parsnip Potato Puree | French Beans | Heirloom Tomatoes | Glazed Baby Carrot | Chardonnay Beurre Blanc

CHIPOTLE HONEY GRILLED FLAT IRON STEAK
White Bean and Hominy Cassoulet | Roasted Baby Sweet Pepper | Citrus Scented Broccolini | Pasilla Demi

CUSTOM WEDDING CAKE
Your choice of a custom wedding cake created especially for you.

*25% taxable service charge and 8.8% tax are additional. To upgrade to a dual entrée, add an additional $10 per person. To upgrade to a choice of two entrées in advance, add an additional $15 per person.
LUXE MENU $195 per person

PASSED HORS D’OEUVRES
Choice of (5) Tray Passed Hors d’Oeuvres

FOUR HOUR PREMIUM HOSTED BAR
Featuring premium brand cocktails, house red and white wine, imported and domestic beer, assorted soft drinks and mineral waters. (Based on 5 drinks per person)

CAVA TOAST
One glass of Cava (Spanish Sparkling Wine) will be served to each guest.

PLATED DINNER MENU
Includes artisan bread along with coffee and tea service. Tableside wine service features house wine varietals.

FIRST COURSE  (Choice of one item.)
Table Side Soup (Wine Bottle Pour) | Jumbo Lump Crab Cake | Sweet Corn Bisque | Crispy Chorizo | Micro Cilantro
White Gazpacho | Smoked Grapes | Cucumber
Roasted Endive | Arugula | Caramelized Baby Pear | Candied Walnuts | Maytag | White Balsamic Vinaigrette
Arizona Baby Greens | Cucumber | Dried Cranberries | Warm Manchego | Balsamic Fig Vinaigrette

SECOND COURSE  (Choice of one item.)
ANCHO BRAISED BEEF SHORT RIB
Grilled Corn and Chipotle Risotto | Roasted Baby Vegetable | Caramelized Cipollini Onions | Rioja Reduction

WOOD FIRED FILET
Savory Roasted Garlic Bread Pudding | Sautéed Shallots and French Beans | Roasted Baby Vegetables | Sauce Bordelaise

PAN SEARED SEA BASS
Creamy Manchego Cous Cous | Sautéed Rainbow Swiss Chard | Roasted Asparagus | Cilantro and Mint Charmula

CUSTOM WEDDING CAKE
Your choice of a custom wedding cake created especially for you.

*25% taxable service charge and 8.8% tax are additional. To upgrade to a dual entrée, add an additional $10 per person. To upgrade to a choice of two entrées in advance, add an additional $15 per person.
CELEBRATION ENHANCEMENTS

ONE
$30 per person*
Assorted Bagels with Flavored Cream Cheeses
Eggs, sausage patty and cheddar cheese on a buttermilk biscuit
Fresh sliced fruit and berries
Cottage cheese

TWO
$30 per person*
Assorted breakfast bakeries with sweet butter and fruit preserves
Eggs, bacon and cheddar cheese on an English muffin
Fresh sliced fruit and berries
Individual Greek yogurt

THREE
$35 per person*
Fresh sliced fruit and berries
Fruit and Yogurt Parfait: Individual glasses of Greek yogurt layered with berries and granola
Selection of imported and domestic cheeses served with fruits, crackers and breads

FOUR
$35 per person*
Crisp vegetable crudités with ranch dip and bleu cheese
Margherita Pizza: Fresh mozzarella, basil with Napoleon tomato sauce
Spicy Pepperoni Pizza: Pepper Jack cheese with Arrabiata sauce
Sweet potato and curly fries

FIVE
$40 per person*
Hummus, crisp vegetable crudités with ranch dip and bleu cheese
Grilled breast of chicken, mozzarella, arugula and tomatoes in a spinach wrap
Grilled vegetables, goat cheese, baby greens and peppers in a spinach wrap
Sweet potato and curly fries

SIX
$40 per person*
Hummus, crisp vegetable crudités with ranch dip and bleu cheese
Slow roasted breast of turkey, Swiss cheese, lettuce and tomato on a large croissant
Peppered roast beef, brie, arugula, caramelized onion and horseradish spread on ciabatta bread
Sweet potato and curly fries

SEVEN
$45 per person*
Crisp vegetable crudités with ranch dip and bleu cheese
Beef slider, bacon and American cheese
Pulled barbecue chicken slider with coleslaw
Sweet potato and curly fries

*25% taxable service charge and 8.8% tax are additional.
**Savory**
$40 per person*
Kobe beef sliders
Manchego grilled cheese
House-made potato chips with bleu cheese fondue

**Potato Bar**
$40 per person*
Truffle oil with salt & pepper fries
Sweet potato tots
Potato skins
House-made potato chips
Dipping Sauces Include: Sour cream, onion dip, ranch, chipotle mayo, truffle ketchup, truffle mustard

**Sweet**

**Custard Cart**
$1500 Serves 100 people* (Chef attendant required at an additional fee.)
Six flavors of seasonal variety house-made custard. Served in a custard cart with sundae toppings, cups, cones and spoons.

**Sweet & Savory**

**Bacon Bar**
$40 per person* (Chef attendant required at an additional fee.)
Dark and milk chocolate fondue
Bacon Varieties: Applewood smoked, jalapeño, honey cured, sugar cured, apple cider, pepper, hickory. (Select three.)
Assortment of Sweet and Savory Items: Pretzel rods, Rice Krispy treats, strawberries, pound cake, marshmallows & pineapple.

**Brunch Menu**

**$50 per person**
Freshly squeezed orange and grapefruit juice
Selection of seasonal fruits and berries
Farm-fresh scrambled eggs with cheddar cheese and tomatoes
Applewood smoked bacon
Crisp hash browns
Freshly brewed regular and decaffeinated coffee
Selection of international teas

*25% taxable service charge and 8.8% tax are additional.
**BEVERAGE MENU**

<table>
<thead>
<tr>
<th>SELECTIONS</th>
<th>HOSTED BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Brands</td>
<td>$12.50</td>
<td>$15</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$14.50</td>
<td>$17</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$7</td>
<td>$10</td>
</tr>
<tr>
<td>Craft &amp; Imported Beer</td>
<td>$8</td>
<td>$11</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5.75</td>
<td>$7</td>
</tr>
<tr>
<td>Mineral &amp; Sparkling Waters</td>
<td>$6</td>
<td>$8</td>
</tr>
<tr>
<td>Margaritas (traditional &amp; flavored)</td>
<td>$14.50</td>
<td>$17</td>
</tr>
<tr>
<td>Premium Martini Selection</td>
<td>$15.50</td>
<td>$19</td>
</tr>
<tr>
<td>Cordials &amp; Cognacs</td>
<td>$19-$39</td>
<td>$20-$40</td>
</tr>
<tr>
<td>House Red &amp; White Wine</td>
<td>$62 per bottle</td>
<td>$16 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPIRITS</th>
<th>SELECT BRANDS</th>
<th>PREMIUM BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Svedka</td>
<td>Absolut/Ketel One</td>
</tr>
<tr>
<td>Gin</td>
<td>Beefeater</td>
<td>Bombay Sapphire</td>
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<tr>
<td>Rum</td>
<td>Bacardi Superior</td>
<td>Captain Morgan</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Makers Mark</td>
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<tr>
<td>Whiskey</td>
<td>Canadian Club</td>
<td>Crown Royal/Jack Daniels</td>
</tr>
<tr>
<td>Scotch</td>
<td>Johnnie Walker Red</td>
<td>Johnnie Walker Black</td>
</tr>
<tr>
<td>Tequila</td>
<td>Sauza Gold</td>
<td>Sauza Hornitos</td>
</tr>
<tr>
<td>Brandy/Cognac</td>
<td>OG-XO</td>
<td>Hennessy Privilege</td>
</tr>
</tbody>
</table>

**BEVERAGE PACKAGES**

**SELECT BRAND LIQUORS**

Bar package includes an open bar and lasts for a duration of either three, four or five hours.

- Select Brand Liquors
- House Red & White Wine
- Domestic & Imported Beer
- Soft Drinks & Mineral Water

- $55 per person (three-hour open bar)
- $65 per person (four-hour open bar)
- $75 per person (five-hour open bar)

**PREMIUM BRAND LIQUORS**

Bar package includes an open bar and lasts for a duration of either three, four or five hours.

- Premium Brand Liquors
- House Red & White Wine
- Domestic & Imported Beer
- Soft Drinks & Mineral Water

- $65 per person (three-hour open bar)
- $75 per person (four-hour open bar)
- $85 per person (five-hour open bar)

One bartender required per 75 guests at $150 each, and is subject to tax. A cash bar will require a cashier in addition to a bartender; one cashier per bar at $150 each, and is subject to tax. 25% taxable service charge and 8.8% tax are additional.
# Banquet Wine List

## Sparkling
- Campo Viejo Brut Cava: $62 per bottle
- Campo Viejo Pino Noir Cava: $64 per bottle
- Moët & Chandon Imperial: $120 per bottle
- Beau Joie Brut: $140 per bottle

## Red Wines

### Tier 1
- House Merlot: $62 per bottle
- House Cabernet Sauvignon: $62 per bottle
- Robert Mondavi Merlot: $64 per bottle
- Robert Mondavi Cabernet Sauvignon: $64 per bottle
- Rodney Strong Merlot: $64 per bottle
- Rodney Strong Cabernet Sauvignon: $64 per bottle
- Mirassou Pinot Noir: $64 per bottle

### Tier 2
- Clos du Bois Pinot Noir: $68 per bottle
- Clos du Bois Cabernet Sauvignon: $68 per bottle
- Murphy Goode Pinot Noir: $70 per bottle
- Starmont Merryvale Cabernet Sauvignon: $70 per bottle
- Napa Cellars Cabernet Sauvignon: $70 per bottle
- BV Napa Cabernet Sauvignon: $70 per bottle

### Tier 3
- Estancia Meritage: $88 per bottle
- Whitehall Cabernet Sauvignon: $88 per bottle
- Au Bon Climat Pinot Noir: $100 per bottle
- BR Cohn Single Vintage Cabernet Sauvignon: $140 per bottle

## White Wines

### Tier 1
- House Chardonnay: $62 per bottle
- Robert Mondavi Pinot Grigio: $64 per bottle
- Robert Mondavi Sauvignon Blanc: $64 per bottle
- Robert Mondavi Chardonnay: $64 per bottle
- Robert Mondavi Strong Sauvignon Blanc: $64 per bottle
- Rodney Strong Chardonnay: $64 per bottle

### Tier 2
- Brancott Sauvignon Blanc: $68 per bottle
- Clos du Bois Sauvignon Blanc: $68 per bottle
- Clos du Bois Chardonnay: $68 per bottle
- Napa Cellars Chardonnay: $68 per bottle
- J Vineyards Pinot Gris: $70 per bottle
- Murphy Goode Sauvignon Blanc: $70 per bottle
- Murphy Goode Chardonnay: $70 per bottle
- Kim Crawford Chardonnay: $70 per bottle

### Tier 3
- Sonoma Cutrer Chardonnay: $80 per bottle
- Cakebread Sauvignon Blanc: $84 per bottle
- Caymus Conundrum White Blend: $88 per bottle
- Ferrari Carano Chardonnay: $94 per bottle

25% taxable service charge and 8.8% tax are additional.
## Refreshments

### Coffee & Tea
- Freshly Brewed Coffee: $97 per gallon
- Decaffeinated Coffee: $97 per gallon
- Selection of International Teas: $97 per gallon
- Freshly Brewed Iced Tea: $97 per gallon

### Juice
- Freshly Squeezed Orange Juice: $97 per gallon
- Homemade Lemonade: $97 per gallon

### Water & Soda
- Bottled Waters (still & sparkling): $5.75 each
- Assorted Energy Drinks: $6.50 each

### Cava
- Campo Viejo Brut Cava: $62 per bottle
- Camp Viejo Pinot Noir Cava: $64 per bottle

### Beer
- Domestic Beer: $6.50 each
- Craft & Imported Beer: $7.50 each

### Cocktails
- Mimosas: $14 each
- Bellinis: $14 each
- Bloody Marys: $14 each

### Signature Cocktails
- Pitcher of Margaritas: $125 each
- Pitcher of White or Red Sangria: $125 each

25% taxable service charge and 8.8% tax are additional.
**WEDDING DETAILS**

**WEDDING PACKAGES**
All weddings at Omni Scottsdale Resort & Spa at Montelucia must have a hotel approved, professional wedding coordinator to assist you with the planning and details leading up to the wedding day. They will conduct the rehearsal and be on-site on the day of the wedding to coordinate your celebration. If you do not have a wedding coordinator, the catering team will be happy to recommend a professional to you.

**ENTERTAINMENT & NOISE ORDINANCE**
Because the resort is in a residential area, we are considerate of our neighbors (and our resort guests) when it comes to sound overflow. We do not allow amplified entertainment at any of our outdoor locations (with the exception of outdoor ceremonies) and suggest acoustic entertainment for all patios and lawns. Amplified entertainment is permitted only in our indoor venues. In addition, to comply with the Town of Paradise Valley law, all outdoor entertainment must conclude by 10:00 p.m. Please consult your catering manager for entertainment options.

**FOOD & BEVERAGE**
No outside food or beverage of any kind may be brought into Omni Montelucia by the host or invitees without advance written permission from the resort. Arizona law requires that all alcohol be purchased and supplied by the resort and all service of alcohol must conclude at 2:00 a.m. If you would like to offer your guests a choice of a dual entrée, an additional $10 per person will be added to the package price and advance notice must be provided.

**TASTINGS**
Menu tastings will be accommodated for custom menus created by the Resort Executive Chef does not pertain to standard menu items. If your event qualifies for a menu tasting, Omni Montelucia will schedule a tasting based on business levels on a Tuesday, Wednesday or Thursday at 2:00 p.m. for up to four guests, complimentary, and no earlier than 6 weeks prior to the event date.

**FINAL GUARANTEES**
It is necessary that Omni Montelucia be notified of the exact attendance, in writing, no later than noon, three business days prior to the scheduled function. If a guarantee is not received by the time stated above, Omni Montelucia will assign a guarantee number equal to the anticipated attendance as noted on the original contract.

**SERVICE CHARGES & SALES TAX**
All menu prices, room rentals and ceremony site fees are subject to taxable 25 percent service charge and applicable state and local taxes.

**LABOR CHARGES (AS REQUIRED - 1 PER 75 GUESTS)**
- Bartender Fee: $150 per bartender*
- Cashier Fee: $150 per cashier*
- Chef Attendant Fee: $200 per chef attendant for up to two hours*

*8.8% tax is additional.
WEDDING DETAILS

LIGHTING
In compliance with the Town of Paradise Valley's “Dark Sky” policy, outdoor lighting after sundown is limited. Please consult your catering manager to discuss pricing and various options such as moon balloon portofino lighting, and more.

VALET PARKING & CHARGES
Valet parking can be arranged with a minimum of two weeks advance notice. There is an $8 charge, per car, as long a 100 car minimum is met and a 14 day advance notice is provided. Staffing for valet services requires a minimum based on attendance. Self parking is available at no charge for guests of the event.

BILLING
All social events must be prepaid 30 days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

DEPOSITS & CANCELLATIONS
Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are non-refundable. Cancellation of any event will be subject to a contractual cancellation fee.

REQUEST FOR PROPOSAL
Whether you desire an intimate ceremony for fifty guests or a reception for a few hundred, our experienced and passionate team of professionals will personally attend to every detail. Every wedding can be customized to suit your wedding dreams and even inspire some new ideas. For information on booking wedding venues at Omni Montelucia, submit a wedding RFP by visiting omnihotels.com/monteluciaweddings or call 480.627.3148 to speak with the catering team.