

A DAY *UNLIKE* ANY OTHER
SHOULD HAPPEN

AT A PLACE UNLIKE ANY OTHER

A bride and groom are shown in a romantic embrace, kissing. They are standing in a series of arches that are heavily covered in green ivy. The scene is lit with warm, golden light, suggesting late afternoon or early morning. A hanging lantern is visible in the center of the archway above them.

OMNI  RESORTS
montelucia | scottsdale
omnihotels.com/monteluciaweddings

YOUR LIFETIME OF HAPPINESS STARTS HERE

EXTRAORDINARY EXPERIENCES

Weddings are a series of special memories, starting well before “I do.” Nestled at the foot of picturesque Camelback Mountain, the Omni Scottsdale Resort & Spa at Montelucia’s arching entryways, splashing fountains and floral walkways provide an enchanting backdrop for a stunning celebration filled with old world charm, elegances and grandeur.

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting to pampering your entire party with a spa day, every event leads up to the one you’ve been dreaming of most – your wedding day. A Montelucia wedding offers you and your guests the ultimate full-service retreat for all of your special moments before, during and after your big day.

CREATIVE CUISINE

Inspired by local flavors, our culinary options elevate Omni weddings to a class all their own. Whether you envision a buffet-style dinner or a three-course plated meal, we offer packages personalized to suit your style, taste and budget. Each comes with a customizable wedding cake, so that means one less thing to worry about.

PAMPERED TO PERFECTION

Your walk down the aisle begins at Joya Spa & Salon, and this special day is important to us. You and your bridal party will look and feel stunning after experiencing one of the top-rated spas in the country. We lavish our brides-to-be from head to toe with everything from unique spa treatments to on-site bridal makeup, hair styling and nail services. Celebrity stylist, Ray Issa, and his team specialize in creating glamorous results with flawless execution. Two expansive presidential villas make for the idyllic his-and-her preparation suites for you and your bridal party. And when you just want some much needed downtime, retreat to one of the private spa suites with access to the tranquil roof-top pool terrace.

SWEET DREAMS

Old world touches complement modern luxury in each enchanting Montelucia guestroom. Each secluded sanctuary inspired by the Andalusia region of Spain boast ultra luxurious Devine Beds, sunken tubs and walk-in showers for a comfortable, relaxing stay. After the final sip of champagne, retreat to your complimentary wedding night accommodations as our gift to you.

HAPPILY EVER AFTER

Your wedding day is only the beginning. An Omni wedding allows you the opportunity to honeymoon at one of 14 premier Omni resort destinations. Make your wedding experience truly unforgettable as an Omni Select Guest and delight in the perks of the Global Hotel Alliance. Honeymoon in unique, off-the-beaten path destinations that will inspire you as a couple and open doors to endless possibilities.

AWE-INSPIRING AMBIENCE

Montelucia simply offers the most impressive backdrops for such an intimate and joyous occasion. The grounds evoke a timeless magical beauty that lend itself the perfect canvas for any captivating affair.



CASTILLO LUCENA

From a large ceremony to the most intimate of receptions, Castillo Lucena provides a fairy tale venue with memorable and architecturally stunning details, such as cathedral ceilings accented with exposed wood beams and hand laid wood floors. From the moment guests enter through the 16th-century palace double doors from Southern Spain, they will be entranced by the intricate architecture and décor. Hailing from the village of Lucena in northern Andalusia, the massive two-paneled pine door adds an authentic touch to the venue ensuring a memorable celebration for everyone. This room serves as the site of your ceremony first, then transformed to your reception venue.

Capacity: 120 guests for reception



VALENCIA BALLROOM

Opening directly onto a manicured lawn with striking views of Camelback Mountain, the Valencia Ballroom provides a seamless transition from indoor/outdoor reception space or cocktail hour to reception. At nearly 4,600 square feet with lower, beveled ceilings, the Valencia Ballroom offers a more intimate atmosphere for you and your guests. It's the perfect reception location for parties with room for a stage and dance area.

Capacity: 250 guests for reception



VALENCIA LAWN

Located directly adjacent to Valencia Ballroom, this beautiful ceremony site boasts captivating views of Camelback Mountain, as well as the ultimate in ease of traffic flow for your guests. The semi-private Valencia Lawn provides 6,500 square feet of usable space comfortable for your ceremony and cocktail reception that immediately follows. This lawn is reserved with the Valencia Ballroom.

Capacity: 450 guests for ceremony



ALHAMBRA BALLROOM & TERRACE

With over 9,200 square feet, the Alhambra Ballroom offers the perfect amount of space for entertainment and dancing and gives guests the opportunity to comfortably enjoy the evening. Decorated with rich colors to add romance to the reception, the ballroom may be combined with the beautiful outdoor terrace for an additional 6,300 square feet of space.

Capacity: 450 guests for reception



CAMELBACK PRESIDENTIAL SUITE & LAWN

Camelback Presidential Villa is an opportunity to have an intimate private estate experience for your ideal day. This 2 bedroom, 2.5 bathroom, 2,800 square foot suite is ideal for preparing on the big day with privacy and convenience all within an enclosed exclusive area of the resort. The master bath includes salon amenities, such as full-length makeup mirror and hair styling chairs which allow the bride to prepare in privacy with her bridal party. An expansive great room designed for family and guests to convene and celebrate before and after the event. The adjacent event lawn is ideal for ceremony and reception while offering an impressive and memorable, unobstructed view of breathtaking Camelback Mountain. Seasonal dates may require additional items such as lighting and heaters.

Capacity: 150 guests for reception



CHEF'S KITCHEN & HERB GARDEN

Chef's Kitchen & Herb Garden is an intimate setting with sweeping views of Camelback Mountain. Saturated by natural light from the custom Spanish doorways, the large indoor Chef's Kitchen features a display induction cooking island, custom millwork, hammered brass finishes, and Sub-Zero & Wolf appliances. The outdoor garden includes citrus trees, fresh herbs and seasonal plantings that bear summer squashes, heirloom tomatoes and fall root vegetables. An interactive kitchen offers the opportunity for guests to be entertained by live cooking demonstrations while savoring culinary creations. This inspiring indoor and outdoor venue is ideal for intimate wedding ceremonies, private dinner receptions or farewell brunch events.

Capacity: 50 guests for ceremony & reception



PRADO

Filled with character and relaxed elegance, Prado offers contemporary spaces ideal for hosting an elegant and inspired rehearsal dinner or farewell brunch. Whether you're looking for an intimate gathering for four, or forty, there is an inviting space waiting to be transformed into a picture perfect setting for a pre-wedding event.

Capacity: Prive: Up to 12 people; Ferdinands Wine Cellar: Up to 14 people; Private Patio: up to 30

PERSONALIZED TOUCHES

At Omni, we are committed to making your wedding day nothing short of spectacular. Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon; our distinctive venues, exceptional cuisine, legendary service and luxurious accommodations and amenities set the stage for the enchanting wedding you have been dreaming of. Let our staff of seasoned wedding professionals help design the memories of a lifetime.

TRADITIONAL WEDDING PACKAGE

Our wedding packages reflect exquisite taste, a wide array of styles, and price points to create your dream wedding. The wedding ceremony site fee of \$6,000 includes the following:

- Access to property for engagement photos once contract is signed
- White wood padded folding chairs or gold banquet chairs
- House linens in either paprika or champagne damask and white napkins
- Wooden dance floor
- 30" cocktail rounds and 66" or 72" dinner round 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 service
- 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)*

WEDDING DETAILS

WEDDING COORDINATION

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, we will be happy to recommend a professional wedding consultant.

ENTERTAINMENT & NOISE ORDINANCE

Because Omni Scottsdale Resort & Spa at Montelucia 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 AND BEVERAGE

No outside food or beverage of any kind maybe brought into Omni Scottsdale Resort & Spa at Montelucia by the host or invitees without advance written permission from the resort. Arizona law requires all alcohol to 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 two entrees in advance, please add an additional \$15 per person to the package price.

TASTINGS

Menu tastings will be accommodated for custom menus created by the Resort Executive Chef and not standard menu items. If your event qualifies for a menu tasting the Resort will schedule a tasting based on business levels on Tuesday, Wednesday or Thursday at 2 pm for up to 4 guests, complimentary, and no earlier than 6 weeks prior to the event date.

FINAL GUARANTEES

A final guaranteed number of guests is required by noon in writing three business days prior to the function date. If we do not receive a meal guarantee, Omni Scottsdale Resort & Spa at Montelucia will set the total based on the last available written estimate. If attendance falls below the guarantee in either case, the host remains responsible for the guaranteed headcount. If the actual attendance is greater than the guarantee, the master account will be charged for the actual number of attendees.

SERVICE CHARGES

A taxable 24 percent service charge will be added to all food and beverage. Applicable sales tax will be added to the total.

LABOR CHARGES AS NEEDED

Bartender Fee: \$150 per bartender (one per 75 guests) Cashier Fee: \$150 per cashier (one per 75 guests) Chef Attendant Fee: \$200 per chef attendant for up to two hours (one per 75 guests)

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 various lighting options, including:

- Moon Balloon: \$650 plus service charge and tax
- Portofino Lighting: \$995 plus service charge and tax
(only available on Kashbah Patio and Camelback Lawn)

VALET CHARGES

Valet parking is available at \$12 per car with a 14-day advance notice. Unless hosted by the group, a reduced fee of \$8 per car will be charged based on the program guarantee. Minimum will apply. Self-parking is available at no charge.

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 AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be cancelled, 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 Scottsdale Resort & Spa at Montelucia, submit a wedding RFP by visiting omnihotels.com/monteluciaweddings or call 480.627.3148 to speak with the Catering Team.

SIGNATURE WEDDING MENU

PASSED HORSD'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)

PLATED DINNER MENU

Dinner includes artisan bread and coffee & tea service. Tableside dinner wine service features Hogue wine varietals.

Choose one item from each course:

FIRST COURSE

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

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

CAVA TOAST

One Glass of Cava (Spanish Sparkling Wine) Will Be Served To Each Guest

\$175 per person

*Service charge and tax are additional. To upgrade to a dual entrée add an additional \$10 per person. To upgrade to a choice of two entrees in advance, add an additional \$15 per person.

LUXE WEDDING MENU

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)

PLATED DINNER MENU

Dinner includes artisan bread and coffee & tea service. Tableside dinner wine service features Hogue wine varietals.

Choose one item from each course:

FIRST COURSE

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, Dry
Cranberries, Warm Manchego, Balsamic Fig
Vinaigrette

CUSTOM WEDDING CAKE

Your Choice of a Custom Wedding Cake
Created Especially for You



SECOND COURSE

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, Sauteed
Shallots & French Beans, Roasted Baby
Vegetables, Sauce Bordelaise

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

CAVA TOAST

One Glass of Cava (Spanish Sparkling Wine)
Will Be Served To Each Guest

\$195 per person

*Service charge and tax are additional. To upgrade to a dual entrée add an additional \$10 per person. To upgrade to a choice of two entrees in advance, add an additional \$15 per person.

CELEBRATION ENHANCEMENTS

ONE

Assorted Bagels with Flavored Cream Cheeses

Eggs, Sausage Patty and Cheddar Cheese on a Buttermilk Biscuit

Fresh Sliced Fruit and Berries

Cottage Cheese

\$26 Per Person*

TWO

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

\$26 Per Person*

THREE

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 Grapes, Fruits, Crackers and Breads

\$29 Per Person*

FOUR

Crisp Vegetable Crudités with Ranch Dip and Bleu Cheese

Margherita Pizza: Fresh Mozzarella, Basil, Napoleon Tomato Sauce

Spicy Pepperoni Pizza: Pepper Jack Cheese, Arrabiata Sauce

Sweet Potato Fries, Curly Fries

\$30 Per Person*

FIVE

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 Fries, Curly Fries

\$30 Per Person*

SIX

Hummus, Crisp Vegetable Crudités with Ranch Dip and Bleu Cheese

Slow Roasted Breast of Turkey, Swiss Cheese, Lettuce and Tomato on Large Croissant

Peppered Roast Beef, Brie, Arugula, Caramelized Onion and Horseradish Spread on Ciabatta

Sweet Potato Fries, Curly Fries

\$31 Per Person*

SEVEN

Crisp Vegetable Crudités with Ranch Dip and Bleu Cheese

Beef Slider, Bacon, American Cheese

Pulled BBQ Chicken Slider, Coleslaw

Sweet Potato Fries, Curly Fries

\$31 Per Person*

*Service charge and tax are additional.

LATE NIGHT MENU

SAVORY

Kobe Beef Sliders
Manchego Grilled Cheese
House Made Chips, Bleu Cheese Fondue

\$30 per person*

POTATO BAR

Truffle with Salt & Pepper Fries
Sweet Potato Tots
Potato Skins
Homemade Potato Chips

Dipping Sauces to include: Sour Cream, Onion Dip, Ranch, Chipotle Mayo, Truffle Ketchup, Truffle Mustard

\$20 per person*

SWEET

GELATO CART

Six Flavors of Seasonal Variety of House-Made Gelato.

Served in a Gelato Cart with Sundae Toppings, Cups, Cones and Spoons

Serves 100 people. Chef attendant additional.
\$1500*

SWEET & SAVORY

BACON BAR

Dark and Milk Chocolate Fondue

Bacon Varieties (select 3) - Applewood Smoked, Jalapeño, Honey Cured, Sugar Cured, Apple Cider, Pepper, Hickory,

Assortment of Sweet and Savory Items – Pretzels Rods, Rice Krispy Treats, Strawberries, Pound Cake, Marshmallows, Pineapple

Chef attended additional.
\$28 per person*

POST WEDDING BRUNCH MENU

Freshly Squeezed Orange and Grapefruit Juice

Selection of Seasonal Fruits and Berries

Farm Fresh Scrambled Eggs with Cheddar and Tomatoes

Applewood Smoked Bacon

Crisp Hash Browns

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of International Teas

\$38 per person*



*Service charge and tax are additional.

BEVERAGE MENU

SELECTIONS

Select Brands
Premium Brands
Domestic Beers
Import and Craft Beers
Soft Drinks
Mineral and Sparkling Waters
Margaritas (Traditional & Flavors)
Premium Martini Selection
Cordials and Cognacs
Wine

HOSTED BAR

\$11
\$13
\$6.50
\$7.50
\$5.50
\$5.75
\$13
\$14
\$16-\$36
\$58 per bottle

CASH BAR

\$13
\$15.50
\$8.75
\$9.75
\$6.75
\$7.75
\$15.50
\$17.50
\$18.50-\$38
\$14.50 per glass

SPIRITS

Vodka
Gin
Rum
Spiced Rum
Bourbon
Whiskey
Scotch
Tequila
Brandy/Cognac

SELECT BRANDS

Svedka
Beefeater
Bacardi Superior
Captain Morgan
Jim Beam
Canadian Club
Johnnie Walker Red
Jose Cuervo Tradicional
Pierre-Ferrand Reserve

PREMIUM BRANDS

Absolut/Ketel One
Bombay Sapphire
10 Cane
Captain Morgan
Makers Mark
Crown Royal/Jack Daniels
Johnnie Walker Black
Jose Cuervo Tradicional
Hennessy VS

BEVERAGE PACKAGES

Bar packages last for duration of either Three, Four or Five hours

SELECT BRAND LIQUORS

(Open bar)
Select Brand Liquors
House Red and White Wine
Domestic and Imported Beer
Soft Drinks and Mineral Water

\$45 per person (Three hour)
\$55 per person (Four hour)
\$65 per person (Five hour)

PREMIUM BRAND LIQUORS

(Open bar)
Premium Brand Liquors
House Red and White Wine
Domestic and Imported Beer
Soft Drinks and Mineral Water

\$55 per person (Three hour)
\$65 per person (Four hour)
\$75 per person (Five hour)

One bartender required per 75 guests at \$150 each. A cash bar will require a cashier in addition to a bartender (one cashier per bar) at \$150 each. Cash bar prices include tax and service charge.

BANQUET WINE LIST

SPARKLING

Campo Viejo Brut Cava	\$60 per bottle
Campo Viejo Pinot Noir Cava	\$64 per bottle
Moet & Chandon Imperial	\$120 per bottle
Beau Joie Brut	\$140 per bottle

WHITE

TIER 1

Hogue Chardonnay (House)	\$58 per bottle
Robert Mondavi Pinot Grigio	\$64 per bottle
Robert Mondavi Sauvignon Blanc	\$64 per bottle
Robert Mondavi Chardonnay	\$64 per bottle
Rodney 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

BANQUET WINE LIST

Continued

RED

TIER 1

Hogue Cabernet Sauvignon (House)	\$58 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 Cellar 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

REFRESHMENTS

Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of International Teas

\$94 per gallon

Freshly Squeezed Orange

\$94 per gallon

Freshly Brewed Iced Tea or Homemade
Lemonade

\$94 per gallon

Assorted Soft Drinks

\$5.50 each

Bottled Water, Still and Sparkling

\$5.75 each

Assorted Energy Drinks

\$6.50 each

Campo Viejo Brut Cava

\$60 per bottle

Campo Viejo Pinot Noir Cava

\$64 per bottle

Domestic Beer

\$6.50 each

Imported Craft Beer

\$7.50 each

Mimosas

\$14 each

Bellini's

\$14 each

Bloody Mary's

\$14 each

Pitcher of Margaritas

\$125 per pitcher

Pitcher of White or Red Sangria

\$125 per pitcher



*Service charge and tax are additional.