



OMNI MONTELUCCIA

WEDDING PACKAGES & MENUS

CEREMONY PACKAGES

TRADITIONAL WEDDING PACKAGE

Our traditional wedding packages reflects 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 20 guests.

*WEDDING CEREMONY FEE OF \$2,750 INCLUDES:

- Outdoor ceremony location and set-up
- White wood padded folding chairs and gold banquet chairs
- Two-hour reception with hors d'oeuvres (cocktails additional)
- Wedding cake
- Cava toast
- One bridal bouquet & groom's boutonniere
- Overnight honeymoon accommodations for the couple 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.

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.

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 crudité 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 crudité 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 crudité 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 crudité with ranch dip and bleu cheese

Beef slider, bacon and American cheese

Pulled barbecue chicken slider with coleslaw

Sweet potato and curly fries

LATE NIGHT & POST WEDDING BRUNCH

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

BEVERAGE MENU

SELECTIONS

Select Brands	\$12.50	\$15
Premium Brands	\$14.50	\$17
Domestic Beers	\$7	\$10
Craft & Imported Beer	\$8	\$11
Soft Drinks	\$5.75	\$7
Mineral & Sparkling Waters	\$6	\$8
Margaritas (<i>traditional & flavored</i>)	\$14.50	\$17
Premium Martini Selection	\$15.50	\$19
Cordials & Cognacs	\$19-\$39	\$20-\$40
House Red & White Wine	\$62 per bottle	\$16 per glass

SPIRITS

Vodka
Gin
Rum
Bourbon
Whiskey
Scotch
Tequila
Brandy/Cognac

SELECT BRANDS

Svedka
Beefeater
Bacardi Superior
Jim Beam
Canadian Club
Johnnie Walker Red
Sauza Gold
OG-XO

PREMIUM BRANDS

Absolut/Ketel One
Bombay Sapphire
Captain Morgan
Makers Mark
Crown Royal/Jack Daniels
Johnnie Walker Black
Sauza Hornitos
Hennessy Privilege

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*)

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 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

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

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 (<i>still & sparkling</i>)	\$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

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 24 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.