

A
SEASON
- TO -
CELEBRATE

HOLIDAY 2015

OMNI  RESORTS
tucson national

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Inspired by the sweeping views of the Santa Catalinas and the rich history of golf, this artful blend of natural beauty and recreation is elevated to a new level of discovery. Recent enhancements offer guests the Mountain Vista Collection of guestrooms, nestled in the Catalina Course with golf course and mountain views. Desert hues with bold stripes, natural elements, rich chocolate brown leather accents, oversized furnishings, granite sandstone and wood tiles combine to reflect a serene environment..

OMNI  RESORTS
tucson national



2727 West Club Drive | Tucson, Arizona 85742 | 520.297.2271

WELCOME



Season's greetings!

Thank you for considering the Omni Tucson National Resort for your event this holiday season! There are many great reasons to choose the Omni Tucson National Resort from our gorgeous setting in the foothills of the Santa Catalina Mountains to our distinct event space, world-class golf courses, and award winning cuisine.

Complimentary gift certificate for an overnight stay

Complimentary valet parking

Holiday décor & centerpieces

Discounted room rate starting at \$99 plus tax for the evening of your event
(Based on availability)

Contact our catering team at 520-877-2385 to book your date!

RECEPTION

3 Selections based on 1 piece per person \$12

4 Selections based on 2 pieces per person \$18

5 Selections based on 3 pieces per person \$20

Hot butler passed appetizers

Pork Belly & Grilled Mozzarella Bamboo

Rosemary & Brown Sugar Bacon Skewer

Cranberry Bleu Cheese Star

Mushroom Duxelle Pinwheel

Boursin Chile Profiterole

Buffalo Cheddar Chicken Croquette

Pumpkin Spiced Samosa

Kitaffee Fried Oyster

Tomato Chevre Crostini

Mini Lump Crab Cake with House Dijon Mayo

Crispy Mozzarella Curd

Honey Bleu Kettle Chip

Dim Sum

Bacon Jam Pancake Slider

Cold butler passed appetizers

Roasted Tomato & Portobello Bruschetta

Compressed Melon Cocktail Shooter

Lox & Bagel Crisp

Kippered Beef Steam Bun

Baby Romaine
(Grilled in a shot glass with
dip of jalapeno Caesar)

California Sushi Rolls, Wasabi &
Soy Dipping Sauce

Spoonful of Pomegranate Beets & Walnut
(choose red, gold, or candy stripe)



OMNI SPECIALTY STATIONS

(All Stations are based on station being open for 1 hour of service and action stations require one chef per station per 75 guests)



Your Holiday Butchery

Chef Carved Prime Rib of Beef
Served with Silver Dollar Rolls &
Horseradish Root Cream
\$22 per Guest

Pasta Action Station

Three fresh Pasta's to include:
3-Cheese Tortellini, Penne Pasta and Gluten Free
Pasta. Tossed with choice of Fresh Tomato Basil,
Asadero Alfredo Sauce, Herb Butter Sauce
Farm to Table Toppings to Include:
Toasted Pine Nuts, Rock Shrimp, Pancetta Bacon,
Roasted Peppers, Artichokes, Garden Peas,
Parmesan Reggiano, Torn Basil, & Crushed Red
Pepper, Fire Roasted Corn
\$19 per Guest

Gourmet Grilled Cheese

Assorted Domestic and Specialty Cheeses
Griddled Fresh to Order
\$15 per Guest

Farm to Table Vegetables

Seasons Display of All the Local Agriculture
with Fresh, Pickled, Roasted, and Giardiniera
Vegetables with Chipotle & Ranch Dips
\$9 per Guest

Domestic & Imported

An Array of Local, Domestic & European Cheeses
Alongside Imported and House Cured Charcuterie
\$12 per Guest

Deck Oven Breads

Hot & Fresh Baguettes, Boules, & Rustic Loafs
Freshly Made Butters and Marinated Olive Oils
\$6 per Guest

24% taxable service charge and 6.1% sales tax will be added to all charges



HOLIDAY ENDINGS

House Made Egg Nog, Rumchata, or Coquito

\$3 per guest

Old Fashioned Ice Cream Bar

Tahitian Vanilla Bean Ice Cream Bar with Candy Toppings, Hand Whipped Cream, Assorted Sauces, & House Brewed Hibiscus Syrup & Root Beer

\$6 per Guest

Holiday Cookie Display

Assorted Cookie Favorites Including Chocolate Chip, Peanut Butter Balls, Sugar Cookies & Brownies with Fresh Berries & Sugar Dust

\$5 per Guest

Croque En Bouche

Chocolate Dipped Profiteroles Flakey & Filled with Rich Pastry Cream with Spun Sugar & Strawberry
\$14 per Guest

Fudgery

Delectable Display of Maple, Rocky Road, White Chocolate, & Caramel Fudge
\$14 per Guest

Grandma's Dessert Table

A Bountiful Display of Pie, Pave, 7 Layer, Banana Cream, Apple Tar Tatin
\$9 per Guest

24% taxable service charge and 6.1% sales tax will be added to all charges

HOLIDAY PLATED LUNCHESES

All Plated Luncheons will be served with Freshly Baked Focaccia and Butter, Freshly Brewed Iced Tea

Starters

The Season's Greens

Local Mix Greens Tossed with Green Valley Pecan, Dried Fruits, Heirloom Tomato, Pickled Radish & Feta

Classic Caesar Salad

Crisp Baby Hearts of Romaine & Red Oak Lettuce in a Light Caesar Vinaigrette
Shaved Reggiano Cheese Cup & Brioche Crouton

The Wedge

Baby Iceberg Lettuce Dressed with Crumbled English Bleu Cheese Dressing, Shaved Red Onion & Applewood Bacon

A Pear of Apples

Poached Pears Stuffed with Arugula on a Bed of Fig Jam in Tawny Port Vinaigrette



HOLIDAY PLATED LUNCHESES

All Plated Luncheons will be served with Freshly Baked Focaccia and Butter, Freshly Brewed Iced Tea



Entrees

Classic Chicken Picatta \$30

Butter Basted Chicken Thighs Paired Alongside Parmesan Risotto & Patty Pans in a Lemon Caper Sauce

Mesquite \$32

Angus Beef Sirloin Grilled on a Celeriac Smashed Potato and Scented with Charred Vegetable Glaceé

Sea Bass \$35

Whole Roasted Bronzino Over a Warm Caribbean Shrimp Slaw & Citrus Salsa

Champignon \$29

Wild Trumpet and Exotic Mushrooms Sautéed in Garlic with a Salad of Celery Hearts, Bell Pepper, Fennel Pollen & Crispy Polenta Cake

Crispy Salmon \$34

Skin Seared Salmon Fillet Resting on a Quenelle of Yukon Potato and Shaved Horseradish

Filet Mignon \$48

Angus Beef Tenderloin on a Roasted Garlic Bliss Potato & Jumbo Asparagus. Finished in a Rich Port Wine Reduction

NY Strip Loin \$40

Angus Beef New York Strip on a Dauphinoise Potato Gratin & Jumbo Asparagus. Finished in a Rich Port Wine Reduction

Ribeye \$44

Angus Beef Ribeye on a Dauphinoise Potato Gratin & Jumbo Asparagus. Finished in a Rich Port Wine Reduction

24% taxable service charge and 6.1% sales tax will be added to all charges

HOLIDAY PLATED LUNCHESES

All Plated Luncheons will be served with Freshly Baked Focaccia and Butter, Freshly Brewed Iced Tea

Dessert

Cajeta Silk

Caramelized Goats Milk French Silk with Toffee Crumble & Mascarpone

Flourless Baileys Torte

Rich Chocolate Laced with Mint Baileys & Chantilly Cream

Danish Buckle

Rich Berry Buckle with Chocolate Chips, Butter Pastry & Pecan Streusel

Holiday Cookie Table

Assorted holiday cookie display, House Made of Course



BUFFET

All Buffet Dinners served with Freshly Baked Artisan Rolls and Butter, Medium Blend Shade Grown Coffee and Tea Forte Hot Tea

Minimum of 35 people

(\$10 per person Surcharge less than 35)

Please select Two
Entrees for \$45

Please select Three
Entrees for \$52

Silver Bells

Starters

(Please select One)

(All Holiday Buffets Paired with a Seasonal House Farm to Table Mix Green Salad)

Beets

Tender Red Beets Tossed with Candy Walnuts and Celery in a Pomegranate Molasses and Garnished by Pickled Shaved Radish & Celery Heart

Fried Green Tomato

Chilled Fried Green Tomato with Trimmed Greens & Chipotle Remoulade

Haricot Vert

Fresh Green Beans with Toasted Almonds & Craisin in a Brown Butter Vinaigrette

Woodland Mushrooms

Roasted Crimini Mushroom Salad Marinated in Red Wine Vinegar & Roasted with Cipollini Onion & Fresh Tarragon

Cranberry Bleu

Sweet Roasted Chilled Turkey Breast Tossed with Dried Fruits & Bleu Cheese Finished with Applewood Bacon

Long Stem Spinach

Torn Long Stem Spinach Dressed with Macerated Strawberry Vinaigrette, Toasted Macadamia Crumble, Carrot Strings, and Zest of Lemon



BUFFET

All Buffet Dinners served with Freshly Baked Artisan Rolls and Butter,
Medium Blend Shade Grown Coffee and Tea Forte Hot Tea

Entrees

Crispy Baked Chicken Thighs

Santa Fe Breaded and Baked Chicken Thighs
on a Bed of Chile Dusted Tebbouleh

Grass Fed Flank Steak

Fire Seared Grass Fed Angus Beef Steak
with Mushroom Demi Reduction

Island Style Mahi Mahi

Fillet of Mahi Roasted on a Bed of Run Drunk
Pineapple with Sweet Chile Compound Butter

Sage Breast of Turkey

Roasted and Basted with Butter
Paired with Giblet Gravy

Tender Veal Cutlets

Creamy Southern Grits Accompanied
Top Round of Veal & Drop Biscuits

Cane Sugar Pork Loin

Steens Cane Sugar Brined Cane Sugar Roasted
Pork Loin with Stewed Leeks

Osso Bucco

Petite Beef Shank Braised in Portobello & Bourbon

North Atlantic Fillet of Salmon

Whole Bean Hummus & Wilted Arugula

Starches

Please select one

Yukon Whipped Boursin Potato
Blended Grains of Wild Rice & Quinoa
Rosemary Roasted Red Bliss Potato
Cauliflower Mashed Potato
Candied Yams with Marshmallow
Corn Bread Stuffing
Appalachian Sourdough Stuffing

Vegetables

Please select one

Grilled Asparagus Spears
Calabacitas
Carnival Cauliflower Blanched in Saffron
Farm to Table Vegetable Medley
Hearty Blend of Roasted Root Vegetable

24% taxable service charge and 6.1% sales tax will be added to all charges



BUFFET

All Buffet Dinners served with Freshly Baked Artisan Rolls and Butter,
Medium Blend Shade Grown Coffee and Tea Forte Hot Tea

Desserts

All Buffets Served with Traditional Holiday Cookie Display and One Dessert Selection

Eggnog Crème Brulée

Blackberry Cobbler with Cinnamon Bourbon Chantilly

Lemon Custard with Crystallized Rose Sugar

Assorted Pave

Classic Cherry & Apple Pie

Prickly Pear Flan

*Buffets require a minimum of 35 guests. A surcharge of \$250 will apply for buffets under 35 guests.

24% taxable service charge and 6.1% sales tax will be added to all charges

PLATED DINNERS

All Plated Dinners served with Freshly Baked Artisan Rolls and Butter,
Medium Blend Shade Grown Coffee and Tea Forte Hot Tea.
Please create your own Holiday Menu by selecting from the Starters, Entrees and Desserts

Starters

Caesar Salad

Crisp Romaine Heart Drizzled with Creamy
Peppercorn Dressing with Parmesan Tuile

Desert Mixed Greens

Mix Greens Tossed with Micro Celery Greens
Toasted Pine Nuts in Agave & Herb Vinaigrette &
Queso Fresco

Long Stem Spinach

Torn Long Stem Spinach Dressed with Macerated
Strawberry Vinaigrette, Candied Walnut, Carrot
Strings and a Bleu Cheese Sippet

Aromatic

House Snipped Greens with Sweet Fennel Pollen
& Chevre. All Resting Atop an Red Beet Puree &
Candied Hazelnut

Heirloom Tomato

Wedges of Organic Tomato Dressed in Cilantro
White Balsamic, Paired with Pickled Veggies
and Micro Spring Mix



24% taxable service charge and 6.1% sales tax will be added to all charges

PLATED DINNERS

All Plated Dinners served with Freshly Baked Artisan Rolls and Butter,
Medium Blend Shade Grown Coffee and Tea Forte Hot Tea.



Entrees

Free Range Breast of Chicken \$35

Pan Seared with Brown Butter & Bacon Collards
on Spaghetti Squash Risotto Garnished with
Plugra Butter and Fresh Lemon

Flat Iron \$44

Seared Grass Fed Angus Steak Over Creamy
Horseradish Whipped Potato with Roasted
Asparagus & Candied Shallot Demi Glace

Filet \$54

Angus Beef Tenderloin with Chateau Potato &
Rainbow Carrot Jus De Veau Lie

Jumbo Shrimp and Herbed Beef \$56

A Duet of Two Jumbo shrimps with a Filet
of Beef on Parsnip Anna Potatoes and Grilled
Vegetable Florets

Rack of Lamb \$42

Herb Roasted with Cilantro Chimichurri
& Red Onion Jelly

Pork Loin Brine \$40

Honey Roasted Pork Loin with Grilled Rutabaga
& Miso Vinaigrette

North Atlantic Salmon \$39

Pan Seared North Atlantic Fillet of Salmon on
Granny Apple Onion Slaw & Roasted Bell Pepper

24% taxable service charge and 6.1% sales tax will be added to all charges

PLATED DINNERS

All Plated Dinners served with Freshly Baked Artisan Rolls and Butter,
Medium Blend Shade Grown Coffee and Tea Forte Hot Tea.

Desserts

New York Style Cheesecake with Macerated Strawberry

Pumpkin Pastry Cream with Allspice Chantilly

Eggnog Crème Caramel & Spiced Rum Anglaise

Raspberry Glaze Tartlette with Cinnamon Cream

Indiana Cream Pie with Whiskey Caramel

Dutch Apple Tartlette With Cinnamon Whipped Cream

Danish Layered Bread Pudding with Blood Orange Crème Anglaise



THE OMNI BAR

Bars on Consumption



All Bars subject to a Bartender
Fee of \$125

Hosted Bar

House

Cocktails	\$7
Wine	\$8
Domestic Beer	\$6
Import & Micro Brew	\$7
Cordials & Cognac	\$10
Soft Drinks	\$4
Bottle Water	\$4

Deluxe

Cocktails	\$8
Wine	\$9
Domestic Beer	\$6
Import & Micro Brew	\$7
Cordials & Cognac	\$10
Soft Drinks	\$4
Bottle Water	\$4

Premium

Cocktails	\$9
Wine	\$10
Domestic Beer	\$6
Import & Micro Brew	\$7
Cordials & Cognac	\$10
Soft Drinks	\$4
Bottle Water	\$4

Cash Bar

House

Cocktails	\$9
Wine	\$9
Domestic Beer	\$7
Import & Micro Brew	\$8
Cordials & Cognac	\$12
Soft Drinks	\$5
Bottle Water	\$5

Deluxe

Cocktails	\$10
Wine	\$11
Domestic Beer	\$7
Import & Micro Brew	\$8
Cordials & Cognac	\$12
Soft Drinks	\$5
Bottle Water	\$5

Premium

Cocktails	\$11
Wine	\$12
Domestic Beer	\$7
Import & Micro Brew	\$8
Cordials & Cognac	\$12
Soft Drinks	\$5
Bottle Water	\$5

24% taxable service charge and 6.1% sales tax will be added to all charges



THE OMNI BAR

Bars on Consumption

Hourly Hosted Bar Price Per Person

House

One Hour Hosted \$16
Each Additional Hour \$10

Deluxe

One Hour Hosted \$17
Each Additional Hour \$11

Premium

One Hour Hosted \$18
Each Additional Hour \$12

Brands

House

Vodka SVEDKA
Gin Seagram's
Rum Bacardi
Bourbon Jim Beam
Scotch J&B
Tequila Sauza Blanco
Cognac Hennessy VS

Deluxe

Vodka Absolut
Gin Tanqueray
Rum Mount Gay
Bourbon Jack Daniels
Scotch Dewars
Tequila Jose Cuervo Gold
Cognac Hennessy VSOP

Premium

Vodka Grey Goose
Gin Bombay Sapphire
Rum Bacardi 8 Años
Bourbon Makers Mark
Scotch Johnny Walker Black
Tequila Sauza Hornitos
Cognac Hennessy VSOP

Beers

Domestic: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light
Imported Beer & Micro Brews: Stella Artois, Sam Adams Boston Lager, Corona Extra, Guinness, Heineken, Amstel Light, Nimbus Old Monkeyshine, plus other local & regional craft beers

24% taxable service charge and 6.1% sales tax will be added to all charges

All Bars subject to a Bartender Fee of \$125



WINES

Our Wine List is in Progressive Order. Wines with Similar Flavors are listed in a Simple Sequence starting with those that are Sweeter and Very Mild in Taste Progressing to the Wines that are Drier and Stronger in Taste.

Champagne & Sparkling Wines

*Kenwood Vineyards, Brut, "Yulupa Cuvée", California	\$36
Ruffino, Prosecco, Italy	\$41
Chandon, Rosé, California	\$50
Chandon, Brut "Classic", California	\$52
Veuve Clicquot, Brut, "Yellow Label", France	\$129

White Wines

Beringer, White Zinfandel, California	\$36
Charles Smith, "Kung Fu Girl", Riesling, Washington	\$38
Santa Cristina, Pinot Grigio, Italy	\$41
Banfi, "Le Rime", Pinot Grigio, Italy	\$38
Kim Crawford, Sauvignon Blanc, New Zealand	\$45
Joel Gott, Sauvignon Blanc, California	\$45
**Hayes Ranch, Chardonnay, California	\$39
Kendall Jackson, "Vintners Reserve", California	\$48
*Hogue, Chardonnay, Washington	\$35
***Carneros Highway "Nueva", Chardonnay, California	\$48
Sonoma Cutrer, "Russian River Ranches" California	\$52
Franciscan Estate, Chardonnay, California	\$50

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WINES

Our wine list is in progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste.



Red Wines

Estancia, "Pinnacles Ranches", Pinot Noir, California	\$48
Carneros Highway, Pinot Noir, California	\$52
**Hayes Ranch, Merlot, California	\$39
Charles Smith, "The Velvet Devil" Merlot, Washington	\$41
*Hogue, Merlot, Washington	\$35
*Hogue, Cabernet Sauvignon, Washington	\$35
Genesis by Hogue, Meritage, Washington	\$48
Terrazas De Los Andes, Malbec, Argentina	\$41
**Hayes Ranch, Cabernet Sauvignon, California	\$39
Franciscan Estate, Merlot, California	\$59
***Highway 12, Cabernet Sauvignon, California	\$52
Louis M. Martini, Cabernet Sauvignon, California	\$45
Ravenswood, "Old Vine" Zinfandel, California	\$41
Franciscan Estate, Cabernet Sauvignon, California	\$80
Raymond, "R Collection, Lot N° 3" Cabernet Sauvignon, California	\$45
Michael & David, "Earthquake", Zinfandel, California	\$49

Wines for Cash & Hosted Bars:

*House Wines

**Deluxe Wines

***Premium Wines

Additional wine selection available

24% taxable service charge and 6.1% sales tax will be added to all charges

POLICIES



Food & Beverage Policies

- Omni Tucson National Resort is the only authorized licensee to sell and serve all food, beer, liquor and wine on the resort property. As such, all food and beverages at the Omni Tucson National Resort must be provided by the Resort.
- All Food & Beverage pricing is subject to a taxable 24% Service Charge and 6.1% State of Arizona sales tax. These taxes and service charge are subject to change without notice.
- The sale and service of all alcoholic beverages is regulated by the state of Arizona, and the Omni Tucson National Resort is responsible for the administration of these regulations.
- All requested Chef attended action stations require a minimum of one chef per station for up to 75 guests and are subject to a Chef Fee of \$150.
- All Bars will require a uniformed bartender, require a minimum of one bartender per 75 guests and are subject to a bartender fee of \$125.
- All buffets require a minimum of 30 guests. (Except Executive Lunch Buffets)
- Executive Lunch Buffets have a maximum of 30 guests.
- All buffets under 30 guests are subject to a \$100 set-up fee. (Except Executive Lunch Buffets)
- All buffets under 15 guests are subject to a \$200 set-up fee. (Except Executive Lunch Buffets)
- Continental Breakfasts will be served for one hour.
- Coffee Breaks, Morning and Afternoon breaks will be served for 30 minutes.
- Breakfast, Lunch and Dinner Buffets will be served for one and one half-hours.
- Consuming raw or undercooked meats, poultry, shellfish or eggs increases your risk of food borne illness.
- Food and beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly.
- Insurance restrictions and health codes prohibit the Resort from allowing left over Food & Beverage to be removed from the premises. Therefore, no “to go” boxes will be supplied for any meal functions.

24% taxable service charge and 6.1% sales tax will be added to all charges