

Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with white linens and set with glassware and folded white napkins. Colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and other tables.

OMNI TUCSON NATIONAL RESORT
EVENTS MENU



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Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

SIMPLE START

Array of seasonal diced fruits

Fresh danish & muffins

Assorted toasts, jams, jellies, butter

30 per person

HEALTHY BEGINNINGS

Array of seasonal sliced fruits & melons

Assorted Greek yogurts, house-made granola & berries

Fresh danish, muffins & croissants

Assorted toasts, jams, jellies, butter

36 per person

MODERN NEW YORKER

Sliced fruits & berries

Cold-smoked salmon

New York-style bagels, cream cheese

Fresh danish, muffins & croissants

Assorted toasts, jams, jellies, butter

40 per person

JUICE BAR | CHOOSE TWO

Orange juice, apple juice, cranberry juice, agua fresca

6 per person



BUFFETS

All breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Buffets with 30 people or less require a 350 service charge.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

DESERT SUNRISE

Array of seasonal sliced fruits & melons

Assorted yogurts, granola, berries

Croissants

Fresh danish, assorted freshly baked pastries

Assorted toasts, jams, jellies, butter

Farm-fresh scrambled eggs, aged cheddar cheese

Chilaquiles

Applewood-smoked bacon

Country-style breakfast potatoes

48 per person

CATALINA

Diced fruit & berry bar

New York-style bagels, assorted cream cheeses

Hot-smoked salmon & charcuterie

Fresh danish, muffins & croissants

Assorted toasts, jams, jellies, butter

Bindi waffles, macerated strawberries

Tucson Benedict | Canadian bacon, hollandaise sauce

Applewood-smoked bacon, country sausage links, Omni's signature blueberry & sage sausage patty

Country-style breakfast potatoes

60 per person

SONORAN

Diced fruit pico, Tajín, lime

Fresh muffins, sweet breakfast cornbread & croissants

Assorted toasts, jams, jellies, butter

Build-your-own breakfast taco | Scrambled eggs, chorizo, aged cheddar cheese, salsa verde, cilantro, onion

Scrambled huevos rancheros, enchilada sauce

Applewood-smoked bacon

Refried beans

Chorizo & poblano potatoes

60 per person

JUICE BAR | CHOOSE TWO

Orange juice, apple juice, cranberry juice, agua fresca

6 per person



EXECUTIVE

Our Executive Breakfast is designed for smaller groups serving between 10-30 guests and has a distinct style and presentation. Breakfast is served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change

CAST IRON BREAKFAST

CONTINENTAL | CHOICE OF THREE

- Sliced fruits
 - Fresh croissants
 - Fresh danish
 - Assorted toasts with jams, jellies & butter
 - New York-style bagels, cream cheese
 - Yogurts, granola
 - Whole fruit
- 3 per person for each additional staple offering

STAPLES | CHOOSE TWO

- Farm-fresh scrambled eggs, cheddar cheese
 - Pancakes, maple syrup
 - French toast, maple syrup
 - Waffles, maple syrup
 - Breakfast bread pudding
 - Eggs Benedict
 - Oatmeal, accompaniments
- 5 per person for each additional staple offering

SIDES | CHOOSE TWO

- Applewood-smoked bacon
 - Country sausage links
 - Omni's signature blueberry & sage sausage patty
 - Breakfast potatoes
- 4 per person for each additional side offering
52 per person

ON US

- House-made salsa
- Guacamole
- Fresh flour tortillas

JUICE BAR | CHOOSE TWO

- Orange juice, apple juice, cranberry juice, agua fresca
- 6 per person



ENHANCEMENTS

Chef attendant required on Omelet Station at 175 per chef, with one chef per 75 people and requires a minimum of 30 people.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

OMELET STATION

Applewood-smoked bacon, sausage, chorizo, ham, tomato, spinach, mushroom, bell pepper, onion, cheddar, goat cheese, jalapeño

20 per person | attendant required

NEW YORK STEAK*

Jus de veau lié, seasonal mushroom, Boursin cheese

26 per person

WARM CINNAMON ROLLS

Cream cheese icing

17 per person

FRENCH TOAST

Maple syrup, mascarpone, muddled berries

17 per person

ENHANCEMENTS

Gluten-friendly pastries or toast | 90 per dozen

Vegan pastries | 100 per dozen

Impossible meat or turkey | 6 per person



BRUNCH

Brunch is served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Buffets with 30 people or less require a 350 service charge. Chef attendant required on Trussed Seared Prime Rib, Waffle Station and Pasta Bar at 175 per chef, with one chef per 75 people and requires a minimum of 30 people.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

THE OMNI TUCSON NATIONAL SIGNATURE BRUNCH

Seasonal display of sliced fruits & berries

Giardiniera pickled vegetable display

Fresh breads & breakfast pastries, jams, jellies, butter

Field greens, assorted dressings, accompaniments

Granny Smith apple & candied walnut
Waldorf salad

Smoked salmon & scrambled eggs

Rock shrimp cocktail

Tucson eggs Benedict | Smoked pork loin
Canadian bacon

Omelet station | Assorted vegetables, breakfast meats & cheeses

Agave roasted whole ham, smoked brisket

Tomato-braised salmon, pinto bean cassoulet

Chef's assortment of petite desserts | 89 per person | attendant required

ENHANCEMENTS

ROASTED SUCKLING PIG

Stone fruit chutney

700 (serves 40)

SMOKED WHOLE SALMON

Dill crème fraîche

500 (serves 40)

SEARED TRUSSED PRIME RIB*

Red wine reduction

800 (serves 40)

WAFFLE STATION

Muddled berries, hand-whipped cream

12 per person

PASTA BAR

16 per person | attendant required

RAW BAR

Clams, mussels, oysters*, shrimp, ceviche*, seasonal specialties

600 (serves 25)

1,900 (serves 100)



BREAKS

All breaks are based on 60 minutes of service.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

MORNING AND AFTERNOON

SMOOTHIE BAR

An assortment of three house-blended smoothies made with fresh fruit, Greek yogurt & local honey

25 per person

OLD SCHOOL CANDIES

A variety of assorted childhood candies such as Werther's Original, saltwater taffy, strawberry bon bons, Red Vines and root beer barrels just to name a few!

25 per person

MOVIE THEATER

Buttered and flavored popcorn, plain and peanut M&M's, Red Vines and Mike & Ikes

25 per person

ON THE BORDER

Assorted salsas including hot, salsa verde, pico de gallo and traditional, warm salted tortilla chips

25 per person

COOKIE MONSTER

Assorted freshly baked cookies with milk, almond milk, chocolate milk

25 per person

BALLPARK

Nacho bar, Cracker Jack, roasted peanuts

25 per person

INTERNET CAFÉ

Stance regular and decaffeinated coffee, assorted flavored syrups, biscotti, Chantilly, warm cinnamon rolls, gluten-friendly raspberry oat bars

25 per person



PLATED

All plated lunches are served with Stance regular and decaffeinated coffee. Prevailing pricing implemented for all multiple-entrée offerings.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

THREE COURSE HOT LUNCH

STARTERS | CHOOSE ONE

Creamy tomato soup, parmesan cheese sippet

Crisp torn romaine lettuce, shaved

Parmigiano-Reggiano, herbed crouton,

Tucson-style, tossed with jalapeño Caesar dressing

House field greens, julienned jicama, roasted tomato, carrot, Green Valley pecans dressed with cucumber vinaigrette

Classic wedge salad, applewood-smoked bacon, shaved onion, bleu cheese dressing

5 per person for each additional starter

DESSERTS | CHOOSE ONE

Flourless chocolate cake, cajeta caramel, pecan toffee

New York-style cheesecake, macerated strawberry

Lemon curd, almond meringue, apricot

Gluten-friendly raspberry oat bars, basil Chantilly

Enhance your sweet ending with a custom ice cream sundae bar | 4 per person for each additional dessert

ENTRÉES | CHOOSE TWO

5 per person added to listed prices for each additional entrée above two

Lemon & garlic gremolada angel hair, heirloom blistered tomato, farmers market seasonal vegetable, shaved Parmigiano-Reggiano | 44 per person

Crispy-skin seared airline chicken piccata, zucchini strands, parsley butter | 52 per person

Fillet of North Atlantic salmon, Mediterranean couscous, eggplant caponata | 50 per person

Grilled flank steak*, pommes frites, blue cheese, sauce bordelaise | 65 per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



COLD BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee. Buffets with 30 people or less require a 350 service charge. Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

NATIONAL DELI STARTERS

Roasted tomato & basil bisque

Tomato & mozzarella salad

Classic rotini salad | Cured ham, Castelvetro olives,
Tillamook cheddar

MAIN

Artisan deli meats | Honey roasted turkey, honey
ham, spicy chicken salad

Cheddar and Swiss cheeses

ACCOMPANIMENTS

Pickles, leaf lettuce, sliced tomato, red onion, an
assortment of condiments

Assorted fresh breads

Fresh-fried kettle chips

DESSERTS | CHOOSE TWO

Chocolate & peanut butter no-bakes

Fresh-baked cookies

Double-chocolate brownies

Lemon bars

Flan

62 per person

Enhance your sweet ending with a custom ice cream
sundae bar | 4 additional per person

THAT'S A WRAP

WRAPS | CHOOSE THREE

Pulled chicken, cheddar, cilantro mayo, roasted
tomato, wheat wrap

Sliced turkey, avocado, Swiss cheese, rosemary
bacon, tomato basil wrap

Shaved Buffalo chicken, pickled onion, chipotle aioli,
traditional wrap

Honey ham, Muenster, spicy Dijon, spinach, shaved
jicama

Grilled portobello vegetarian wrap, Boursin cheese,
crisp veggies

ACCOMPANIMENTS

Tucson Caesar salad | Romaine lettuce, jalapeño
Caesar dressing, Parmigiano-Reggiano

Market-fresh pasta salad | Local seasonal specialties

Fresh fried kettle chips

DESSERTS | CHOOSE TWO

Chocolate & peanut butter no-bakes

Fresh-baked cookies

Double-chocolate brownies

Lemon bars

Flan

62 per person

Enhance your sweet ending with a custom ice cream
sundae bar | 4 additional per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



COLD BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee. Buffets with 30 people or less require a 350 service charge.

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SANDWICH SHOP

HOT SANDWICHES | CHOOSE TWO

Shredded house corned beef reuben, fresh croissant

Chipped BBQ ham, cheddar, Dijon mustard, pretzel bread

Enchilada pulled chicken, avocado mayo, tomato, brioche

Ultimate B.L.T | Thick-cut bacon, heirloom tomato, butter lettuce, roasted garlic aioli

Vegetarian toast | Grilled heirloom tomato, avocado, shaved Parmigiano-Reggiano

COLD SANDWICHES CHOOSE TWO

Tucson chicken salad, challah roll

Traditional tuna salad, wheat

Spicy egg salad, ciabatta bread

Vegetarian muffuletta | Olive salad, grilled veggies, arugula

ACCOMPANIMENTS

Poblano corn chowder

Feta cheese & herb coleslaw

German potato salad

Tucson house salad | Green Valley pecans, chopped egg, queso fresco, infused tomato, crouton

DESSERTS | CHOOSE TWO

Chocolate & peanut butter no-bakes

Fresh-baked cookies

Double-chocolate brownies

Lemon bars

Flan

65 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

GLUTEN-FRIENDLY

Gluten-friendly options available upon request

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



HOT BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee. Buffets with 30 people or less require a 350 service charge. Enhance your Buffet with a Chef-Inspired Additional Protein at 15 additional per person.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

TUSCAN IN TUCSON STARTERS

Local greens, Wilcox tomatoes, house dressing
Antipasti display | Season's best market specialties
Burrata panzanella, aged balsamic, torn basil
Garlic bread

ENTRÉES

Searched chicken breast piccata
Penne pasta Bolognese | Our signature beef blend
Salmon puttanesca, green olive, garbanzo

DESSERT

Pistachio cannoli
Enhance your sweet ending with a custom ice cream
sundae bar | 4 additional per person
67 per person

SMOKE HOUSE BARBECUE STARTERS

Chop house salad
Sweet corn spoonbread
Off-the-cob buttered sweet corn

ENTRÉES

Burnt ends brisket mac 'n' cheese
Hot Carolina pork ribs
Mesquite-smoked chicken drums

DESSERTS

Pecan & apple pie à la mode
Enhance your sweet ending with a custom ice cream
sundae bar | add 4 per person
72 per person

BEVERAGES

Iced tea | 4 per person
Lemonade | 4 per person
Agua fresca | 4 per person



HOT BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee. Buffets with 30 people or less require a 350 service charge. Enhance your Buffet with a Chef-Inspired Additional Protein at 15 additional per person

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

TASTE OF TUCSON STARTERS

Southwest pork pozole

Hand-cut blended greens, Wilcox tomatoes, choice of dressings

ENTRÉES

Assorted tamales

Skirt steak carne asada, house-made salsa

ACCOMPANIMENTS

Refried beans & Spanish rice

Calabacitas

DESSERTS

Flan, churros

72 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person

ALL-AMERICAN STARTERS

Hand-cut blended greens, Wilcox tomatoes, choice of dressings

Traditional coleslaw or country potato salad

ENTRÉES

Ballpark burgers | Proprietary blend of brisket, short rib & chuck

Nathan's ¼ lb all-beef hot dogs

ACCOMPANIMENTS

Pickles, leaf lettuce, sliced tomatoes, red onions, an assortment of condiments

Sausage & peppers

House-spiced barbecue kettle chips

DESSERT

Assorted cookies, strawberries & cream

67 per person

Enhance your sweet ending with a custom ice cream sundae bar | 4 additional per person



BOX LUNCHES TO GO

All boxed lunches include gourmet chips, whole fruit, jumbo cookie and bottled water. Box lunches are served to-go.

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SANDWICHES CHOOSE TWO

Catalina club | Turkey, Swiss, applewood-smoked
bacon, brioche

Market vegetarian, Boursin, mushroom

BBQ pork loin, creamy coleslaw, pretzel bun

Roast beef, white cheddar, horseradish,
arugula, hoagie

Club wrap | Pulled chicken, muenster, avocado aioli

Honey roasted ham, mortadella, olive tapenade,
provolone

Southwest egg salad lettuce wrap

Tuna salad, nine-grain bread

50 per person

Additional sandwich options available | 4 per person
per additional offering

Gluten-friendly available upon request

ENHANCEMENTS

Pasta salad

Potato salad

Crudités

PowerBar

Snickers bar

Fruit salad

House trail mix

4 per person per selection

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



EXECUTIVE

Our Executive Lunches are designed for smaller groups with a maximum of 30 guests and has a distinct style and presentation. All luncheons will be a working roll-in meal served with freshly brewed Stance regular and decaffeinated coffee.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

TUCSON STREETS

Local greens

Mini Sonoran dogs

Tacos | Carne seca, chicken birria, tortilla, onion
cilantro, cucumber, pico de gallo, roasted jalapeños

Spanish rice

Off-the-cob elote street corn

Churros & tres leches

60 per person

PUB FARE

Cobb salad

Fish & chips

Hot, BBQ & garlic chicken wings with ranch &
blue cheese

Prime rib sloppy joe

Loaded tots with Hatch chile cheese sauce

Brownies à la mode

60 per person

BEAU REPAS “A BEAUTIFUL MEAL”

Mixed greens, farmers market toppings, chèvre,
cucumber vinaigrette

Herb-rubbed salmon risotto

Braised lamb shank osso buco

Château potatoes

Saffron poached cauliflower

Crème brûlée New York-style cheesecake

60 per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum of two dozen of each piece. Hors d'oeuvres are displayed unless otherwise requested. Passed service requires 175 labor fee per 75 guests.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

HOT

120 per dozen

Applewood-smoked bacon-wrapped almond date
Cranberry blue cheese
Quesadilla cone
Bourbon-glazed chicken satay
Coconut lobster skewer
Sriracha chicken meatball
Beef Wellington
Carne asada skewer
Rosemary & brown sugar bacon skewer
BBQ chicken croquette
Mini crab cake, house Dijon mayo

COLD

102 per dozen

Roma tomato & parmesan bruschetta
Apple Waldorf crostini
Fig & goat cheese canapé
Shrimp, appletini cocktail sauce



DISPLAYS

Displays listed for service of 25 or 75 people. Additional guests offered at a la carte pricing per person.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

CHARCUTERIE

Domestic and imported cured meats, cheese & house-made spreads

400 (serves 25) | 600 (serves 75)

10 per person in excess of platter offering

CRUDITÉS

Seasonal vegetables & ranch dressing

300 (serves 25) | 500 (serves 75)

8 per person in excess of platter offering

ANTIPASTO

Assorted seasonal roasted, pickled & marinated vegetables

275 (serves 25) | 575 (serves 75)

8 per person in excess of platter offering

GOURMET CHEESE

Domestic & imported cheeses, assorted crackers, crostini, berries & house breads

375 (serves 25) | 650 (serves 75)

10 per person in excess of platter offering

SLICED SEASONAL FRUIT

275 (serves 25) | 550 (serves 75)

7 per person in excess of platter offering

TUCSON SALSA BAR

Traditional, spicy, pico de gallo & guacamole, warm tortilla chips

200 (serves 25) | 400 (serves 75)

6 per person in excess of platter offering



RECEPTION

| OMNI TUCSON NATIONAL RESORT

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CARVING STATIONS

Carving stations may not be served as a stand-alone meal. Carving stations must be combined with other buffets, plated options or create your own buffet with a minimum of three stations.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

FROM THE BUTCHER BUTTER-BASTED PORK LOIN

Cane sugar reduction, fruit chutney

650 (serves 40)

SUCKLING PIG

Flour tortillas, assorted salsas

850 (serves 40)

SMOKED WHOLE SALMON

Fresh citrus, dill cream beurre blanc

650 (serves 40)

SEARED TRUSSED PRIME RIB*

Horseradish sauce, French baguette, demi-glace

1000 (serves 40)

ANGUS BEEF TENDERLOIN*

Horseradish sauce, French baguette, demi-glace

950 (serves 25)

SMOKED TRI-TIP*

Red onion, pickles, assorted BBQ sauces

800 (serves 40)



MARKET STATIONS

Reception action stations may not be served as a stand alone meal. Action stations must be combined with other buffets, plated options, or create your own buffet with a minimum of three action stations. Chef attendant for 175 per chef, with one chef per 75 people. Chef attendant required on the Pasta Bar.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

QUESADILLA BAR

Plancha-griddled flour & corn tortillas, diced grilled chicken, rock shrimp, beef, assorted cheeses, peppers & onions, cilantro, assorted salsas

25 per person

PASTA

Tossed-to-order custom pastas

NOODLES

Penne, tortellini, angel hair

Gluten-friendly pastas available upon request

SAUCES

Marinara, Alfredo, pesto, Bolognese

ACCOMPANIMENTS

Diced chicken, rock shrimp, jumbo clams, Italian sausage, tomatoes, mushrooms, peas, artichokes, broccoli, basil, shaved Parmigiano-Reggiano

35 per person | attendant required

STREET CORNER TACOS

Corn & flour tortillas, shredded cabbage, queso fresco, assorted salsas & guacamole

PROTEIN, CHOOSE THREE

Pulled adobo chicken, machaca beef, pollo asada, carne asada, pork carnitas, rock shrimp, birria

32 per person

DESSERTS

SWEET TREATS

Chef's petit fours & miniature desserts
18 per person

“MOM’S” BAKE SHOP

Variety of traditional cookies, brownies & blondies from Mom's favorite recipes
20 per person

...WE ALL SCREAM FOR ICE CREAM

Chocolate & vanilla ice cream, assorted toppings, syrups & sauces
22 per person



PLATED

All plated dinners are served with freshly brewed Stance regular and decaffeinated coffee and freshly baked artisan rolls with butter. Prevailing pricing implemented for all multiple-entrée offerings. Plated dinners include one starter, two entrees at prevailing pricing, and one dessert. 5 per person for each additional offering.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

FRESH BLEND GREENS

Roasted tomato, carrots, cucumber, Green Valley pecans, white balsamic vinaigrette

CAESAR SALAD

Romaine heart, parmesan sippet, jalapeño Caesar dressing

SPECIALTY GREENS

Frisée & greens, shaved watermelon radish, pickled jicama, seasonal market specialty, brown sugar vinaigrette

DESSERTS | CHOOSE ONE

Flourless chocolate decadence, raspberry, toasted meringue

New York-style cheesecake, macerated strawberry, dollop of whipped cream

Fresh berry buckle, cinnamon Chantilly

Graham cracker & chocolate chip brownie, cream cheese ganache

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



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ENTRÉES | CHOOSE ONE

FILET AND FILLET

Angus petite beef tenderloin*, house demi-glace & Atlantic salmon, herbed butter on dauphinoise potatoes

128 per person

FILET MIGNON*

Seared Angus beef tenderloin, Gouda cheese smashed potatoes, jumbo asparagus, demi-glace

120 per person

RACK OF LAMB

Domestic rack of lamb broiled with duchesse potato, tomato-olive & basil salad, glace de veau, broccolini

108 per person

HALIBUT

Butter-basted fillet, wild mushroom ragout, creamy polenta, roasted tomato beurre blanc

112 per person

ATLANTIC SALMON

Grilled & roasted, fines herbes gremolata on whipped potatoes, heirloom carrot

96 per person

CATALINA CHICKEN BREAST

Crispy-skin chicken breast on a bed of applewood-smoked bacon-laced Swiss chard, scalloped potato, fines herbes lemon butter

98 per person

VEGETARIAN RISOTTO

Farmers market specialties in creamy parmesan risotto

90 per person

BEVERAGES

Ice tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



BUFFETS

All dinner buffets are served with freshly brewed Stance regular and decaffeinated coffee and freshly baked breads with butter. Buffets with 30 people or less require a 350 service charge. Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

CLASSICAL FRENCH STARTERS

Vichysoisse

Potato Niçoise salad

ENTRÉES

Beef bourguignon

Salmon en paprillote

Chicken morengo

ACCOMPANIMENTS

Haricots verts amandine

DESSERT

Crème brûlée tart

115 per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person

BUILD YOUR LITTLE ITALY STARTERS

Fresh mixed greens, marinated olives, chef's accompaniments

Antipasti display of the season's best market specialties & charcuterie

Burrata panzanella, aged balsamic & torn basil

ENTRÉES

Chicken breast Marsala

Pork Milanese, fennel & orange salad

BUILD TWO PASTA PAIRINGS

Choose two noodles | Penne, orecchiette, cheese tortellini, ravioli, pappardelle, fusilli, rotini, linguini spaghetti, gluten-friendly pasta

Choose two sauces | San Marzano marinara, a la vodka, Alfredo, arrabbiata, puttanesca, pesto cream, Boursin velouté, Bolognese, sausage Bolognese, carbonara, primavera, extra virgin olive oil & herbs

Choose two meats | Meatballs, bison meatballs, chicken-apple sausage, Italian sausage, brisket machaca, grilled chicken breast, slipper lobster, shrimp

DESSERT

Tiramisu

115 per person

ENHANCEMENTS

Enhance your dinner service with a chef attended pasta station

add 8 per person



BUFFETS

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TASTE OF TUCSON

STARTERS

Jalapeño Caesar salad

Seafood ceviche

Black bean & roasted corn salad

ENTRÉES

Chicken birria & tomatillo pico

Beef al pastor & grilled pineapple

Chili-rubbed cod loin & radish slaw

ACCOMPANIMENTS

Roasted sweet potatoes

Agave chiltepin

Alejandro's local tortillas

DESSERTS

Cinnamon flan

112 per person

CHEF'S TABLE

STARTERS

Roasted radish salad, avocado crema

Baby kale, beets, goat cheese & pine nut

ENTRÉES

Carved New York strip*, pepper jus

Salmon*, smoked tomato chutney

Rack of lamb, mushroom butter

ACCOMPANIMENTS

Twice-fried potato wedges, applewood-smoked bacon, parmesan & green onion

Grilled broccolini, olive oil tomato & garlic chip

DESSERTS

Chocolate pecan pie

Flourless chocolate torte

140 per person

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



BANQUET

All buffet dinners are served with freshly brewed Stance regular and decaffeinated coffee and freshly baked breads with butter. Buffets with 30 people or less require a 350 service charge.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

ART OF BANQUET

STARTERS | CHOOSE ONE

Pima County greens, chef's accompaniments & dressings

Classic Caesar salad

Baby kale, pepitas, goat cheese, avocado, grilled carrots

ACCOMPANIMENT | CHOOSE ONE

Red bliss whipped potato

Roasted garlic smashed potato

Israeli couscous

Dauphinoise potato gratin

Coconut curry lentils

VEGETABLE | CHOOSE ONE

Vegetable medley

Calabacitas con queso

Roasted asparagus

Agave glazed petite carrot

DESSERTS | CHOOSE TWO

Tiramisu

Tres leches

Seasonal berry tarte

Butterscotch "budino" pot du crème

Cheesecake

Flourless chocolate torte

BEVERAGES

Iced tea | 4 per person

Lemonade | 4 per person

Agua fresca | 4 per person



BANQUET

All buffet dinners are served with freshly brewed Stance regular and decaffeinated coffee and freshly baked breads with butter. Buffets with 30 people or less less require a 350 service charge.

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

ART OF BANQUET | ENTRÉES

POULTRY

Classic chicken Francaise
Golden seared chicken breast, herb velouté
Braised chicken thigh puttanesca
Country-style BBQ whole chicken
Fresh crispy chicken parmesan, mozzarella & marinara

BEEF

Charred flank steak* & braised mushroom
Grilled angus New York strip* loin au poivre
Chipotle agave-glazed tri-tip*
Bourbon-braised brisket & smoky BBQ
Churrasco carne asada

PORK

Pork barbacoa
Roasted apple-brined pork loin
Carnitas
Baby back ribs

SEAFOOD

Roasted salmon* & preserved lemon
Caribbean red snapper, jerk spice & platanos maduros
Seared salmon fillet*, artichoke salad
Blackened cod fish with brabant potato meunière

One entrée | 105 per person

Two entrées | 122 per person

Three entrées | 140 per person



ON CONSUMPTION

Prices are subject to 25% service charge and 6.1% sales tax. All menus and prices are subject to change.

BEVERAGES

- Coca-cola soft drinks | 6 each
- Acqua Panna natural spring water | 5 each
- S.Pellegrino sparkling mineral water | 7 each
- S.Pellegrino Essenza flavored sparkling mineral water | 7 each
- Arizona iced teas | 8 each
- Hubert's lemonades | 9 each
- Red Bull | Energy Drink or Sugarfree | 9 each
- Naked fruit juice & smoothies | 9 each
- Lemonade | 40 per gallon
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 85 gallon
- Stance regular or decaffeinated coffee | 96 per gallon
- Numi organic assorted hot teas | 8 each
- Classic black iced tea | 79 per gallon
- Assorted Kohana canned coffee drinks | 8 each
- Pure Life water | 4 each
- Coconut Water | 7 each
- Gatorade and Powerade Sports Drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each
- Enroot cold brew tea | 8 each

FROM THE BAKERY

- Freshly baked breakfast breads & pastries | 60 per dozen
- New York-style bagels and cream cheeses | 62 per dozen
- Freshly baked jumbo cookies | 66 per baker's dozen
- Chocolate fudge brownies | 66 per dozen
- Oven-fresh muffins | 62 per dozen
- Flaky croissants | 65 per dozen

SNACK SHACK

- Trail mix | 7 each
- Whole fruit | 3 each
- Oreos and Fig Newtons | 5 each
- PowerBars | 8 each
- Assorted individual potato chips, Sun Chips, Cheetos & Pop Chips | 5 each
- Granola bars | 5 each
- Candy bars | 5 each

BEVERAGE PACKAGE À LA CARTE

- Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water
- Half-day (4 hours) | 24 per person
- Full day (8 hours) | 38 per person



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 25% service charge and 6.1% sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade
Gin | Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS

CALL

Vodka | Svedka
Gin | Seagram's
Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

BEERS

DOMESTIC | CHOOSE 3

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

IMPORTED & CRAFT | CHOOSE 3

Stella Artois, Samuel Adams Boston Lager, Corona Extra, Guinness, plus other local & regional craft beers

HOST BAR

Craft brands | 16 per drink
Premium brands | 14 per drink
Call brands | 12 per drink
Domestic beer | 7 per drink
Imported & craft beer | 8 per drink
House wine | 14 per drink
Decoy wine | 18 per drink
Soft drinks | 6 per drink

CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

Craft brands | 19 per drink
Premium brands | 17 per drink
Call brands | 15 per drink
Domestic beer | 10 per drink
Imported & craft beer | 11 per drink
House wine | 17 per drink
Soft drinks | 9 per drink

BEVERAGES

| OMNI TUCSON NATIONAL RESORT

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BAR MIXOLOGY

Bartenders are 150 per bartender with one bartender per 75 people. Prices are subject to 25% service charge and 6% sales tax. All menus and prices are subject to change.

All package bars include domestic and import and craft beers, house wines, cordials, juices and soft drinks. Packages require a minimum of 50 people.

PACKAGES

CRAFT

One Hour | 29 per person
Two Hours | 51 per person
Three Hours | 68 per person
Four Hours | 84 per person

PREMIUM

One Hour | 27 per person
Two Hours | 40 per person
Three Hours | 53 per person
Four Hours | 70 per person

CALL

One Hour | 25 per person
Two Hours | 38 per person
Three Hours | 51 per person
Four Hours | 68 per person

BEER & WINE

One Hour | 16 per person
Two Hours | 25 per person
Three Hours | 32 per person
Four Hours | 38 per person

OMNI SIGNATURE COCKTAILS

2 additional per drink to tier price. Add to any bar a selection of Barmalade inspired cocktails using craft, premium, or call brands.

GRAPEFRUIT PALOMA

Rum, vodka or tequila
Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey
Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin
Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR MARGARITA

Tequila
Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice & lime
8 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour & Angostura bitters
8 per drink

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WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 25% service charge and 6.1% sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

SPARKLING WINES

Campo Viejo | Spain | brut cava | 40 per bottle

Chandon | California | rosé | 75 per bottle

Chandon Classic | California | brut | 75 per bottle

WHITE & BLUSH

Decoy by Duckhorn | California | rosé | 65 per bottle

Hayes Ranch | California | rosé | 54 per bottle

Decoy by Duckhorn | California | sauvignon blanc | 65 per bottle

Bulletin Place | Australia | sauvignon blanc | 44 per bottle

Bulletin Place | Australia | chardonnay unoaked | 44 per bottle

Hayes Ranch | California | chardonnay | 54 per bottle

Decoy by Duckhorn | California | chardonnay | 65 per bottle

RED

Decoy by Duckhorn | California | pinot noir | 65 per bottle

Hayes Ranch | California | merlot | 54 per bottle

Bulletin Place | Australia | merlot | 44 per bottle

Decoy by Duckhorn | California | merlot | 65 per bottle

Bulletin Place | Australia | cabernet sauvignon | 44 per bottle

Hayes Ranch | California | cabernet sauvignon | 50 per bottle

Decoy by Duckhorn | California | cabernet sauvignon | 54 per bottle





EVENT INFORMATION

Thank you for selecting Omni Tucson National Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

DECORATIONS AND EXHIBITS

Your Catering Sales Manager or Conference Services Manager will be pleased to provide you with a list of the hotel's preferred vendors. All vendors are required to contact the resort for our guidelines on delivery, teardown, dock usage and cleanup. All decorations, exhibit layouts and electrical requirements must meet the approval of the city and county fire department along with the Omni Tucson National Resort. The Resort will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your Resort representative. We will be happy to assist you in hanging your approved decorations but labor fees may apply.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the resort for delivery to guest rooms. Please ask your Catering or Conference Services Manager for a complete list.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Catering or Conference Services Manager or Banquet department with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

EVENT INFORMATION

| OMNI TUCSON NATIONAL RESORT

FOOD AND BEVERAGE SERVICE 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, the Resort must provide all food and beverages at the Omni Tucson National Resort. All Food & Beverage pricing is subject to a taxable 25% 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 175. All Bars will require a uniformed bartender with a minimum of one bartender per 75 guests and are subject to a bartender fee of 150. All plated events will be billed at prevailing entrée pricing. Executive Buffets have a maximum of 30 guests. All buffets under 30 guests are subject to a 350 service fee (except Executive Lunch Buffets). Food and Beverage are to be consumed during events only. Items are not permitted to be packed to go. Continental Breakfasts will be served for 60 minutes and are not subject to set-up fees for minimum guests. Coffee Breaks, Morning and Afternoon breaks will be served for 60 minutes. Breakfast, Lunch and Dinner Buffets will be served 90 minutes. Food and Beverages will be replenished and refreshed as necessary during the times listed above and broken down and removed promptly. Bob's Steak & Chop House may be requested for banquet functions for a 500 fee. Usage is restricted to outside of normal operating hours.

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EVENT INFORMATION

GUARANTEES

In order to ensure the success of your function, the Catering and Conference Services team requires notification of the exact number of guests by 12 p.m., 72 business hours prior to your function. If the guarantees are not received 72 business hours prior to the event, the contracted agreed amount will be used. A 3 per person fee will be charged for any additional guests after guarantees are due.

Final charges will be based on the guarantee or the actual attendance, whichever is greater.

The resort will prepare food based on the guaranteed amount plus 5%. Room assignments are made by the hotel staff to accommodate the expected attendance.

The resort reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. Plated menus selections are limited to three entrées; highest price prevails when selecting more than one option.

OUTDOOR FUNCTIONS

Your Catering or Conference Services Manager will meet with you the day of the event to make the weather call no later than four hours before the start of the event. In the case that the Doppler radar indicates a 40% or more chance of rain, wind over 10 mph or temperatures below 50 degrees, the resort reserves the right to make the final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final. Curfew on music and entertainment for outdoor locations is 10 p.m. A setup fee of 500 will be applied to all functions at The Mesquite Gulch and Norville Lawn. All outdoor evening functions will require additional lighting and packages can be arranged with Pinnacle Live.

AUDIOVISUAL

The resort has an on-site representative from Pinnacle Live to assist in all your audiovisual requirements. It is advisable to make arrangements with your Catering or Conference Services Manager in advance. All AV pricing is subject to 25% service charge and 6.1% state of Arizona tax.

PRICING AND DEPOSITS

Food, beverage and audiovisual prices are subject to 25% service charge and 6.1% sales tax. Service charge is taxable in the State of Arizona. Room rental and occupancy fees are subject to a 25% service charge and 6.1% state occupancy tax. The resort requires that an authorized credit card be placed on file at the time of booking.

Deposits are based on room rentals, food and beverage minimum, taxes and service charges.

To secure your event, an initial deposit of your estimated charges is due with the signed agreement. The remaining deposits are scheduled over the time between the signing of the contract and 72 business hours prior to your event date. The event must be paid in full prior to the scheduled functions.

Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the city and county sales tax laws. The resort reserves the right to change pricing at any time outside of the 90-day function date.

Food, beverage and audiovisual prices are subject to 25% service charge and 6.1% state sales tax. In the state of Arizona, this service charge is subject to sales tax. Tax exemption must meet the state requirements and proof of exemption is required at least four weeks prior to the day of the event. Events cancelled within 72 hours will be billed at 100%. The resort reserves the right to change any pricing at any time outside of the 90-day function date.



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CONTACT INFORMATION